J. Hall.

Miss Constance Hall
having the will and
means & inwardly
digest the same
so that she may
be enabled to aid
the digestion of others


30
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PREFACE.

COOKERY, like every other Art, has been moving forward to perfection by ſlow Degrees; and, though the Cooks of the laſt Century boaſted of having brought it to the higheſt Pitch it could bear, yet we find that daily Improvements are ſtill making therein which muſt be the Caſe of every Art depending on Fancy and Taſte: And though there are ſo many Books of this Kind already publiſhed, that one would hardly think there could be Occaſion for another, yet we flatter ourſelves, that the Readers of this Work will find, from a candid Peruſal, and an impartial Compariſon, that

our Pretenſions to the Favours of the Public are not ill founded.

The Genera'ity of Books of this Kind are ſo grouped together, without Method or Order, as to render them exceedingly intricate and bewildering; and the Receipts written with ſo much Careleſſneſs and Inaccuracy, as not only to render them exceedingly perplexing, but frequently totally unintelligible. In this Work, however, we hope, that Perſpicuity and Regularity will be ſeen in every Step we have taken. We have divided the whole Book into ſeparate Parts, and thoſe Parts into Chapters; ſo that our Readers have only to look into the Contents, and they will there find, at one View, the whole of that Branch of Cookery they may want to conſult. The Utility of regularly claſſing every Thing in a Book of this Kind is too obvious to need Arguments to ſupport it.

The greateſt Care and Precaution have been taken to admit nothing inelegant, or prejudicial to

to the Conſtitution, in any of the Receipts in this Book; and we have not only given, in the Appendix, a diſtinct Section on Culinary Poiſons, but have alſo, in different Parts of the Work, reminded the Cooks of the ſad Conſequences of not keeping their Coppers and Saucepans properly clean and tinned.

As this Work is intended for the Uſe of all Ranks in general, not only for thoſe who have attained a tolerable Knowledge of Cookery, but alſo for thoſe who are but young in Experience, we have occaſionally given the moſt ſimple with the moſt ſumptuous Diſhes, and thereby directed them how properly to decorate the Table of either the Peer or the Mechanic.

The various Branches of Paſtry and Confectionary, ſuch as making of Pies and Puddings, Cakes, Cuſtards, Jams and Creams, Jellies, Preſerves and Conſerves, and all the other numerous and elegant Articles of that Claſs, as well

as

as the Preparation of Pickles and Preſerves, and the Art of making Wines and Cordials, are treated under diſtinct Heads, and rendered plain, eaſy, and familiar, to every capacity. We ſhall only add, that neither Labour, Care, nor Expence, have been ſpared to make this Work worthy of the Patronage of the Public.

John Farley

ADVERTISEMENT

TO THE

SEVENTH EDITION.

THE very flattering Preference this Book has received, is an indiſputable Proof of its Superiority over every one of the Kind; and we are juſtified in this Aſſertion, by the very rapid Sale of the ſix former numerous Editions. In order to preſerve ſo diſtinguiſhing a Mark of public Approbation, we added upwards of *Two Hundred* new and elegant receipts in the various Branches of Cookery, &c. &c. to the laſt Edition. The ſingular Approbation they met with has induced us to attempt ſtill further Improvements, and we have accordingly enriched the *preſent* Edition, which is the Seventh, with ſeveral new and uſeful

ful Receipts, without depriving the Work of a ſingle Article it before contained; but in order to make room for them, we have conſiderably encreaſed the Number of Pages in this Edition. We doubt not, but that the attention we have paid to the Improvement of this Book, for which Purpoſe neither Labour nor Expence have been ſpared, will continue to be candidly received by the generous and diſcerning Public.

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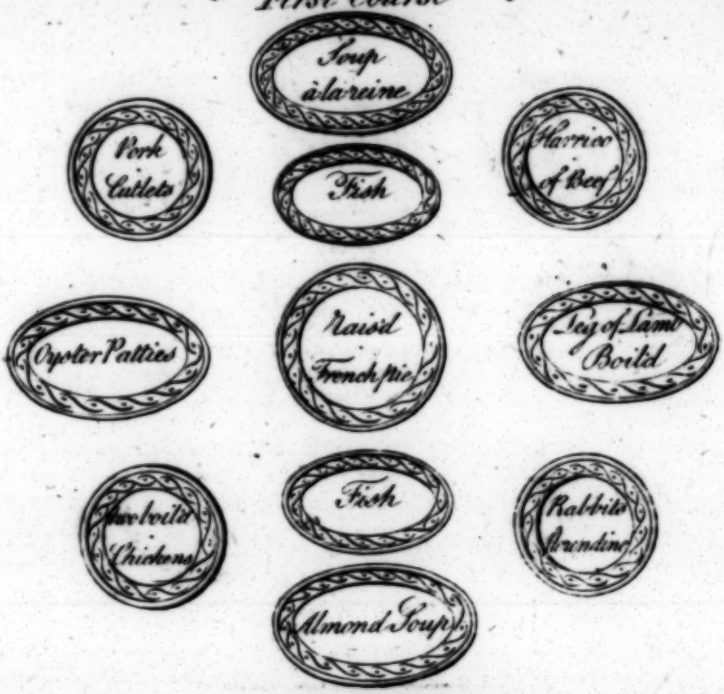
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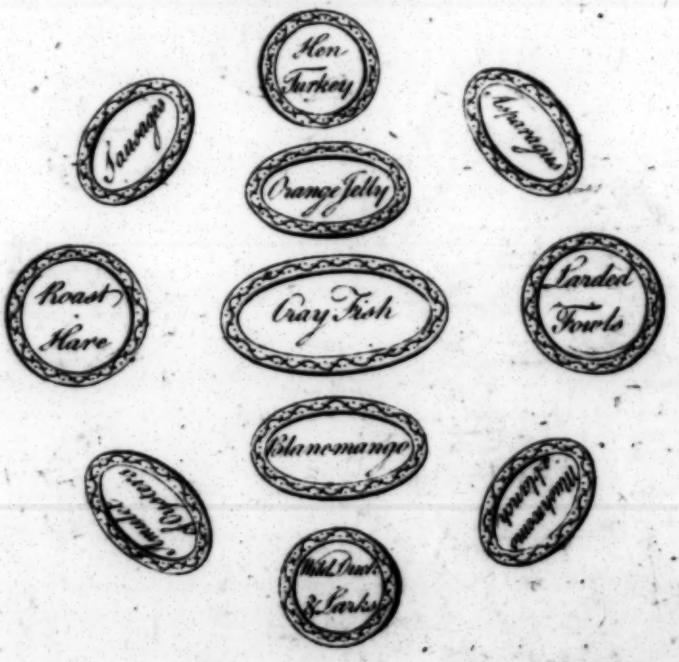

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MAY

Bill of Fare for January

First Course



Second Course

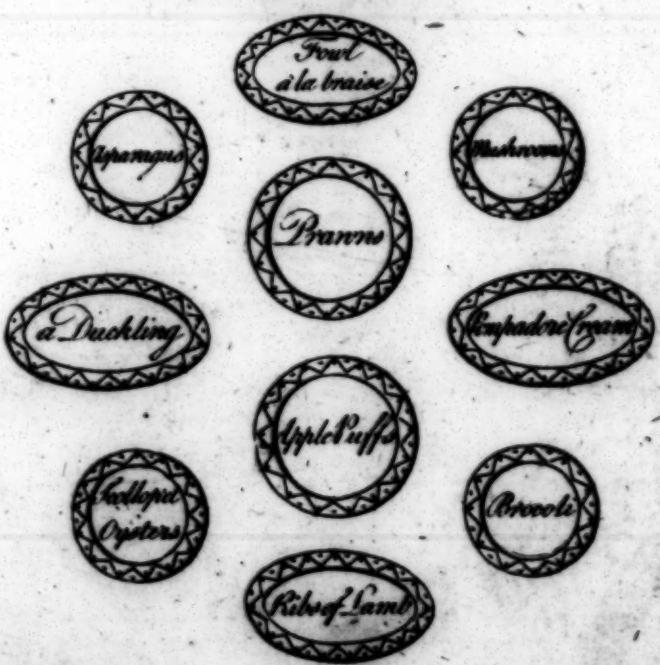


Bill of Fare for February

First Course



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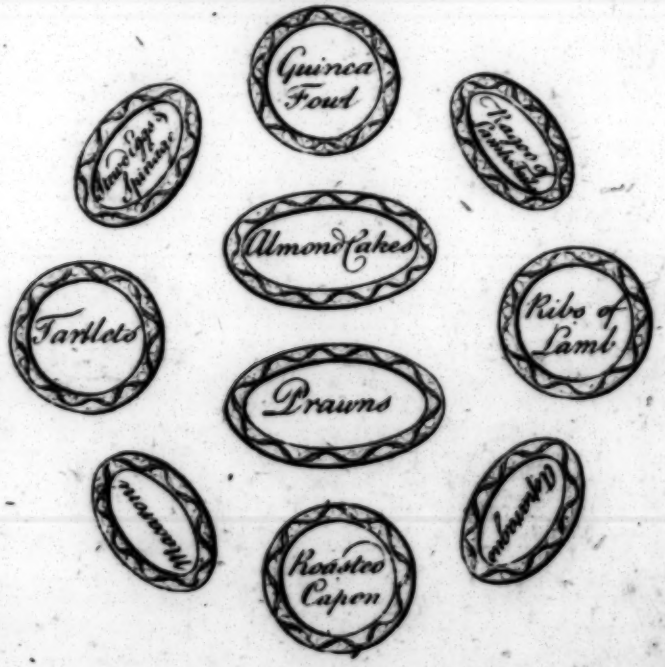


Bill of Fare for March.

First Course



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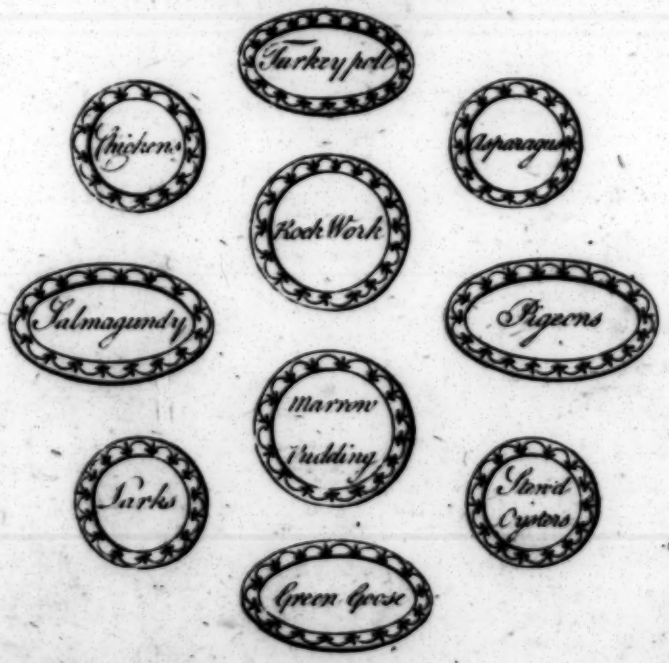


Bill of Fare for April

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Bill of Fare for May

First Course

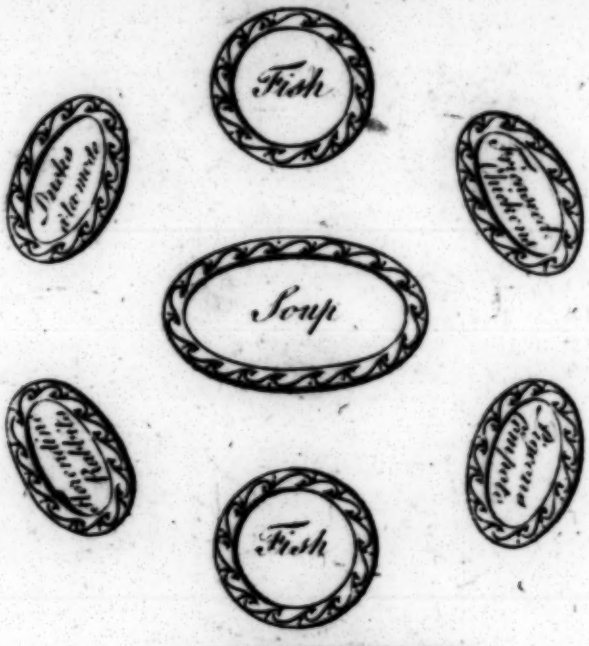


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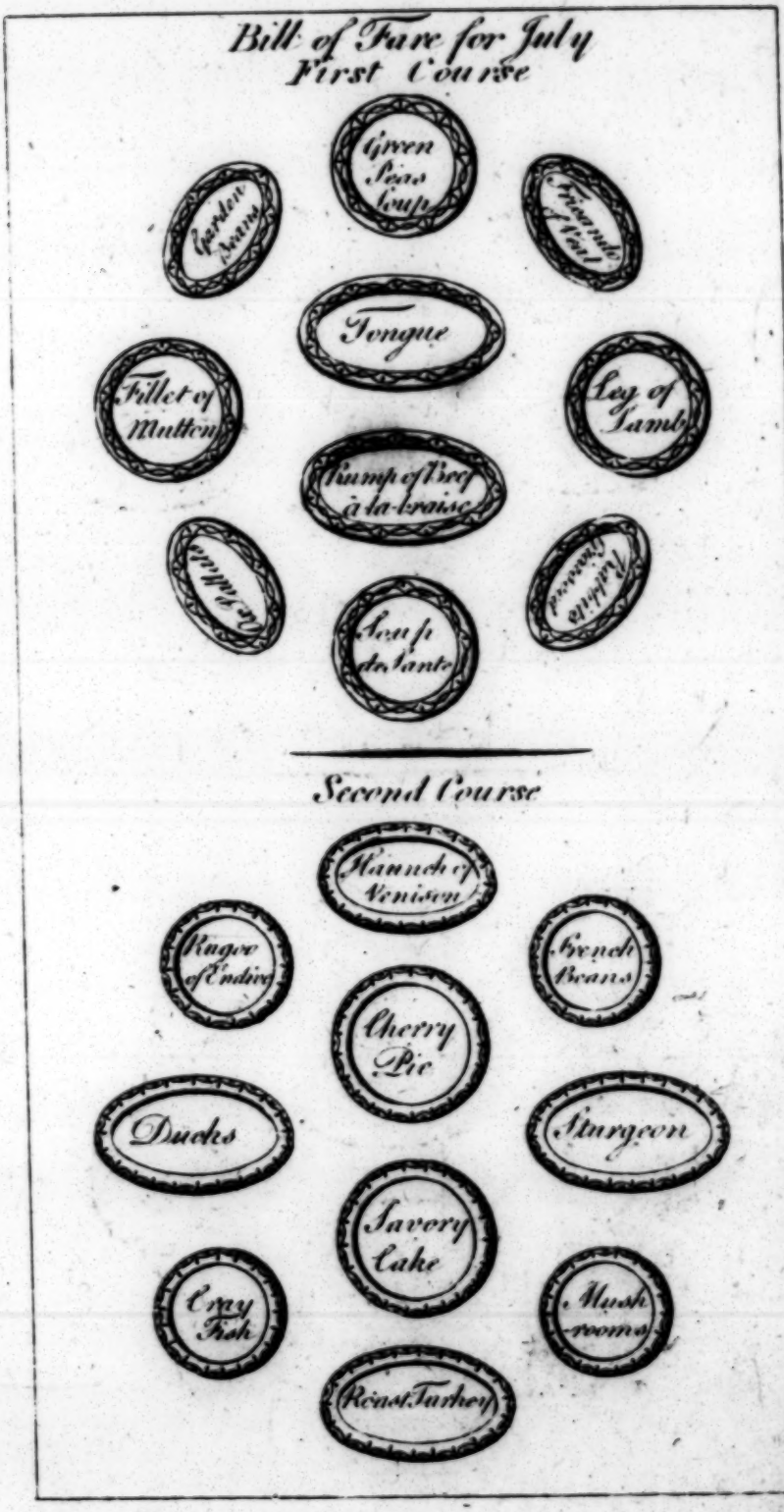
Bill of Fare for June

First Course



Second Course

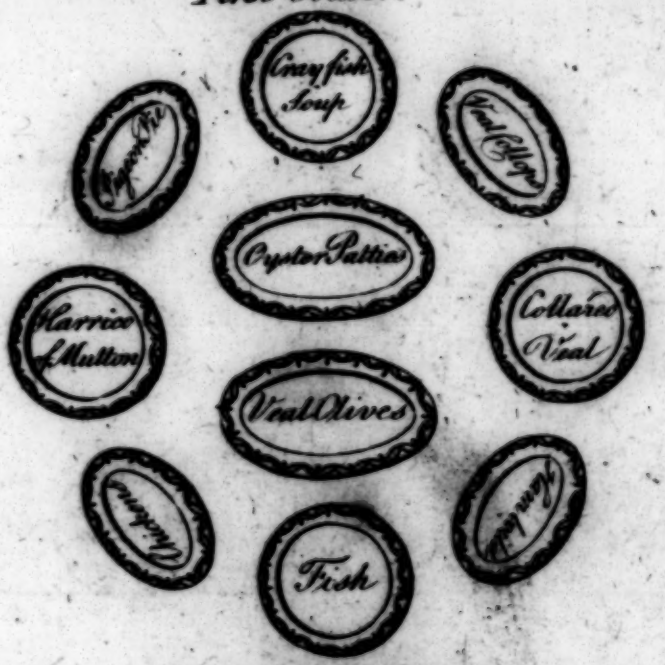



Bill of Fare for July
First Course
Green Peas Soup
Garden Beans
Fricandu of Veal
Tongue
Fillet of Mutton
Leg of Lamb
Rump of Beef à la braise
Cabbages
Stewed Cucumbers
Soup de Santé
Second Course
Haunch of Venison
Ragoo of Endive
French Beans
Cherry Pie
Ducks
Sturgeon
Savory Cake
Cray Fish
Mush rooms
Roast Turkey

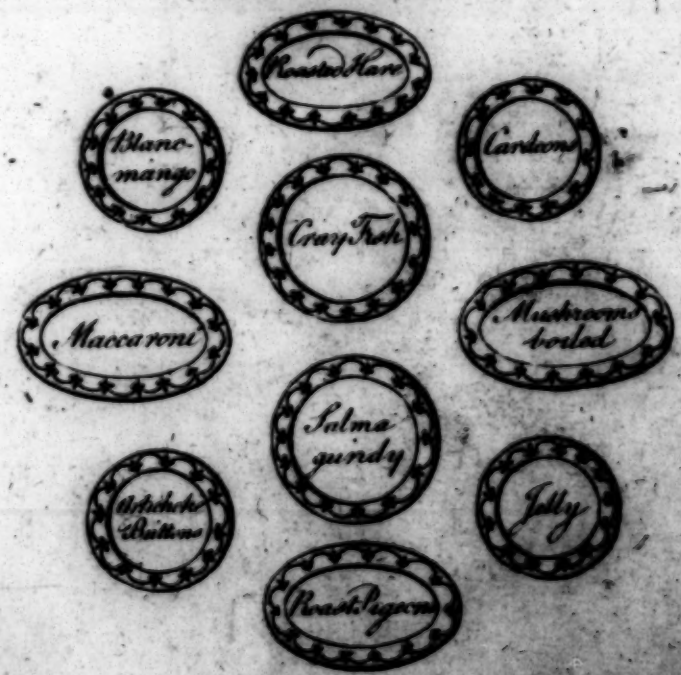

Bill of fare for August
First Course
Vermicelli Soup
Lambs Head
Pork Griskin
Chickens
French pie
Fish
Pease Soup
Second Course
Roasted Pullets
Tartlet
Currant Pie
Sturgeon
Ribs of Lamb Roasted

Bill of Fare for September.

First Course.

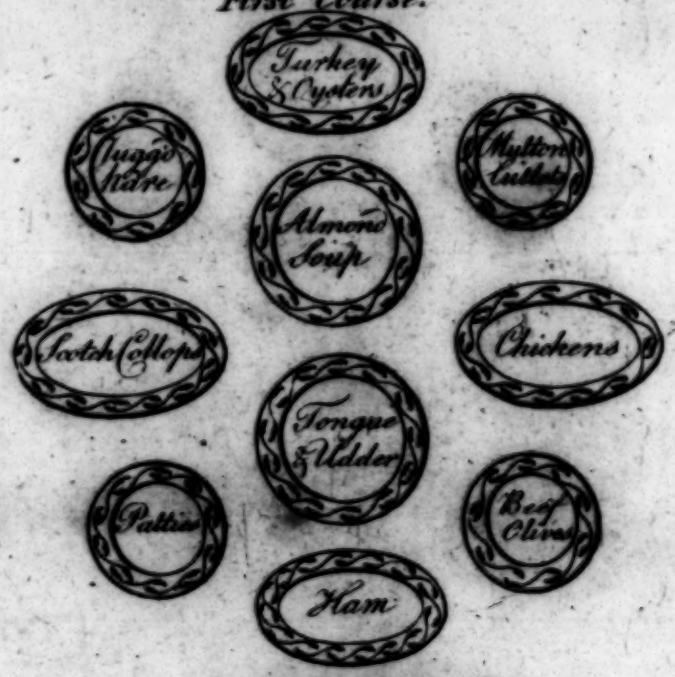


Second Course

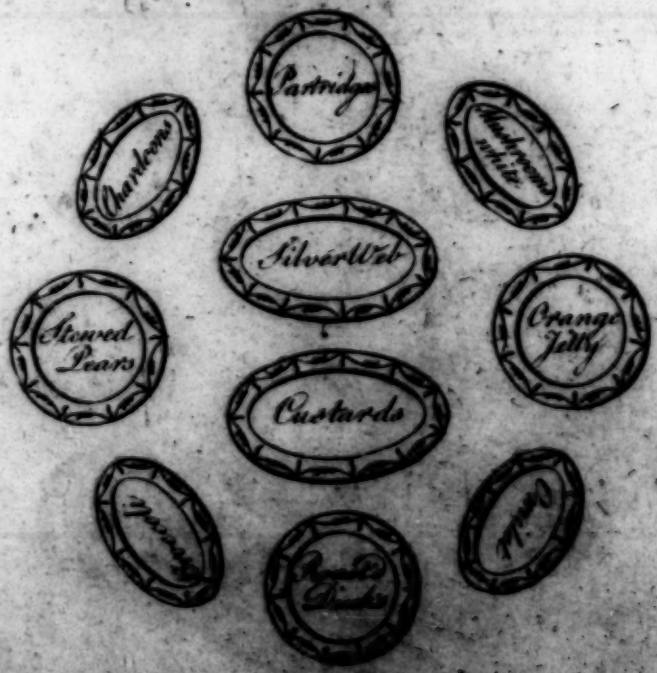


Bill of Fare for October.

First Course.



Second Course

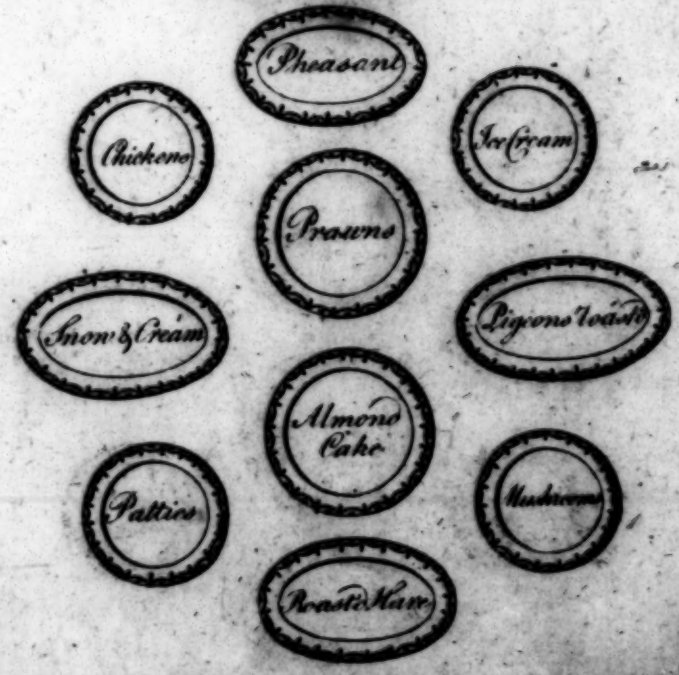


Bill of Fare for November.

First Course



Second Course.

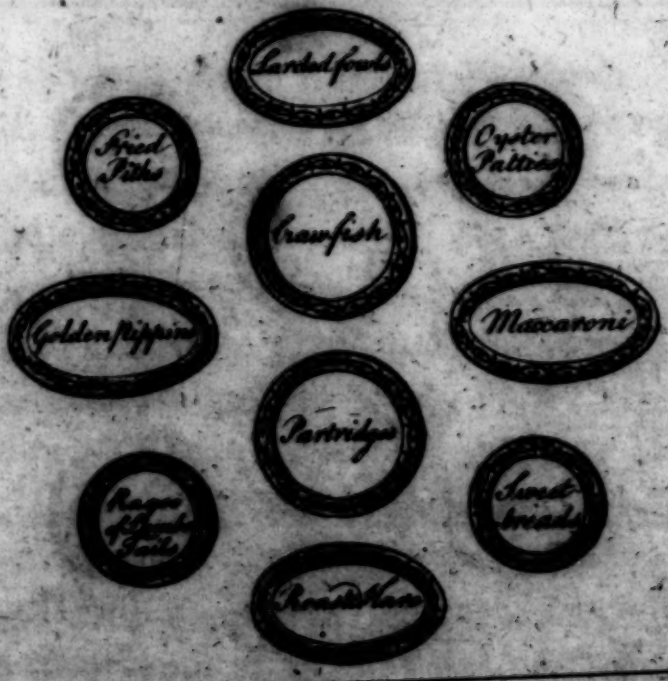


Bill of Fare for December.

First Course



Second Course




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MAY

THE LONDON ART OF COOKERY.

PART I.

COOKERY *in general.*

INTRODUCTION.

IN the early ages of the world, people lived on fruits and vegetable productions, as they ſucceed each other in their peculiar ſeaſons, and Nature was their only cook. The produce of the earth, trees, and hedges, in thoſe days, ſupplied the inhabitants with both food and ſauce; for the ſtudied embelliſhments of art were then totally unknown. A healthful and vigorous conſtitution, moderate exerciſe, a wholeſome and odoriferous air, and a mind undiſturbed with diſappointed ambition, or the anxious cares of avarice, conſtantly ſupplied them with that appetite, the want of which is ſo much complained of in theſe

days of luxury and refinement. The decays of nature in the expiring periods of life, were the only infirmities to which people were then liable; and though their limbs ſometimes failed to perform their offices, their health and appetite continued with them till life was no more. In this rude, but natural ſtate, the food of mankind is ſaid to have continued upwards of two thouſand years, during which period the cook and phyſician were equally unknown.

It is not eaſy to ſay at what period man exchanged vegetable for animal diet; but certain it is, that he no ſooner began to feed on fleſh, fowl, and fiſh, than ſeaſonings of ſome kind became requiſite, not only to render ſuch food the more pleaſing and palatable, but alſo to help digeſtion and prevent putrefaction. Of theſe ſeaſonings, ſalt was probably the firſt diſcovered; though ſome are inclined to think, that ſavory roots and herbs were firſt in uſe. Spices, however, ſuch as ginger, cinnamon, pepper, cloves, and nutmegs, by degrees came into practice, and the whole art of cookery gradually improved, till it reached its preſent height of perfection.

Boiling, or ſtewing, ſeems to have been the firſt mode of dreſſing in the earlier periods of culinary invention; roaſting, or broiling, ſucceeded next, and beyond theſe, no improvements were made in the art of cookery for ſeveral centuries. The

introduction of trade and commerce into Europe, ſoon made us acquainted with the products of other countries; and rich fruits and ſpices, which the winds wafted to us from the remoteſt regions of the globe, were ſoon ſought after with fondneſs and avidity. Cookery, pickling, and the various branches of confectionary, ſoon became an art, and was as methodically ſtudied as the politer ſciences. A regular apprenticeſhip is now ſerved to it, and the profeſſors of it are incorporated by charter, as forming one of the livery companies of London. Since then cookery muſt be conſidered as an art, we ſhall proceed to treat of its different branches in regular order, and begin with giving proper directions for marketing.

CHAP. I.

Directions for the proper Choice of different Kinds of Proviſions.

Beef.

IN the choice of ox-beef, obſerve, that, if the meat be young, it will have a fine ſmooth open grain, of a pleaſing carnation red, and very tender; the fat muſt be rather white, than yellow; for when it is quite yellow, the meat is ſeldom good; the ſuet muſt be perfectly white. The grain of cow-beef is cloſer, the fat whiter than that of ox-beef, but the lean has not ſo bright a red. The grain of bull beef is ſtill cloſer, the fat hard and ſkinny, the lean of a deep red, and has a ſtronger ſmell than either cow or ox-beef.

Mutton.

IF you ſqueeze young mutton with your fingers, it will feel very tender; but if it be old, it will feel hard, and continue wrinkled, and the fat will be fibrous and clammy. The grain of ram mutton is cloſe, the fleſh is of a deep red, and the fat is ſpongy. The fleſh of ewe-mutton is paler than that of the weather, and the grain is cloſer. Moſt people give the preference to ſhort-ſhanked mutton.

Lamb.

THE head of a lamb is good, if the eyes are bright and plump; but if they are ſunk and wrinkled, it is ſtale. If the vein in the neck of the fore quarter appear of a fine blue, it is freſh; but if it be green or yellow, you may be ſure it is ſtale. In the hind-quarter, if their be a faint diſagreeable ſmell near the kidney, or if the knuckle be very limber, it is not good.

Veal.

THE fleſh of a cow-calf is whiter than that of a bull, but the fleſh is not ſo firm; the fillet of the former is generally preferred, on account of the udder; if the head be freſh the eyes will be plump; but if ſtale, they

will be ſunk and wrinkled. If the vein in the ſhoulder be not of a bright red, the meat is not freſh: and if there be any green or yellow ſpots in it, it is very bad. A good neck and breaſt will be white and dry; but if they be clammy, and look green or yellow at the upper end, they are ſtale. The kidney is the ſooneſt apt to taint in the loin, and if it be ſtale, it will be ſoft and ſlimy. A leg is good, if it be firm and white; but bad, if it be limber, and the fleſh flabby, with green or yellow ſpots.

Pork.

MEASLY pork is very dangerous to eat; but this ſtate of it is eaſily diſcovered, by the fat being full of little kernels. If it be young, the lean will break on being pinched, and the ſkin will dent, by nipping it with the fingers; the fat, like lard, will be ſoft and pulpy. If the rind be thick, rough, and cannot be nipped with the fingers, it is old. If the fleſh be cool and ſmooth, it is freſh; but if it be clammy, it is tainted; and, in this caſe, the knuckle part will always be the worſt.

Hams.

THOSE are the beſt which have the ſhorteſt ſhank. If you put a knife under the bone of a ham, and if it come out clean, and ſmell well, it is good; but if it be daubed and ſmeared, and has a diſagreeable ſmell, be ſure not to buy it.

Bacon.

IF bacon be good, the fat will feel oily, and look white, and the lean will be of a good colour, and ſtick cloſe to the bone; but it is, or will be ruſty very ſoon, if there be any yellow ſtreaks in the lean. The rind of young bacon is always thin; but thick, if old.

Brawn.

THE rind of old brawn is thick and hard; but young, if moderate. The rind and fat of barrow and ſow brawn are very tender.

Veniſon.

THE fat of veniſon muſt, in a great meaſure, determine your choice of it. If the fat be thick, bright, and clear, the clefts ſmooth and cloſe, it is young; but a very wide tough cleft, ſhews it is old. Veniſon will firſt change at the haunches and ſhoulders: run in a knife, and you will judge of its newneſs or ſtaleneſs, by its ſweet or rank ſmell. If it be tainted, it will look greeniſh, or inclining to be very black.

Turkies.

IF a cock-turkey be young, it will have a ſmooth black leg, with a ſhort ſpur; the eyes will be full and bright, and the feet limber and moiſt; but you muſt carefully obſerve, that the ſpurs are not cut or ſcraped to deceive you. When a turkey is ſtale, the feet are dry, and the eyes ſunk. The ſame rule will determine, whether a hen-turkey be freſh or ſtale, young or old; with this difference, that if ſhe is old, her legs will be rough and red; if with egg, the vent will be ſoft and open; but if ſhe has no eggs, the vent will be hard.

Cocks and Hens.

THE ſpurs of a young cock are ſhort; but the ſame precaution will be as neceſſary here, in that point, as juſt obſerved in the choice of turkies. Their vents will be open, if they are ſtale; but cloſe and hard, if freſh. Hens are always beſt when full of eggs, and juſt before they begin to lay. The combs and legs of an old hen are rough; but ſmooth when young. The comb of a good capon is very pale, its breaſt is peculiarly fat, and it has a thick belly, and a large rump.

Geeſe.

A yellow bill and feet, with but few hairs upon them are the mark of a young gooſe; but theſe are red when old. The feet will be limber, if it be freſh, but ſtiff and dry, if old. Green geeſe are in ſeaſon from May or June, till they are three months old. A ſtubble gooſe will be good till it be five or ſix months old, and

ſhould be pinked dry; but green geeſe ſhould be ſcalded. The ſame rules will hold good for wild geeſe, with reſpect to their being young or old.

Ducks.

THE legs of a freſh killed duck are limber; and if it be fat, its belly will be hard and thick. The feet of a ſtale duck are dry and ſtiff. The feet of a tame duck are inclining to a duſky yellow, and are thick. The feet of a wild duck are ſmaller than a tame one, and are of a reddiſh colour. Ducks muſt be picked dry; but ducklings ſhould be ſcalded.

Pheaſants.

THESE very beautiful birds are of the Engliſh cock and hen kind, and are of a fine flavour. The cock has ſpurs, which the hen has not, and the hen is moſt valued when with egg. The ſpurs of a young cock pheaſant are ſhort and blunt, or round; but if he be old they are long and ſharp. If the vent of the hen be open and green, ſhe is ſtale; and when rubbed hard with the finger, the ſkin will peel. If ſhe be with egg, the vent will be ſoft.

Woodcocks.

A woodcock is a bird of paſſage, and is found with us only in the winter. They are beſt about a fortnight or three weeks after their firſt appearance, when they have reſted after their long paſſage over the ocean. If they be fat, they will feel firm and thick, which is a proof of their good condition. Their vent will be alſo thick and hard, and a vein of fat will run by the ſide of the breaſt; but a lean one will feel thin in the vent. If it be newly killed, its feet will be limber, and the head and throat clean; but the contrary, if ſtale.

Partridges.

AUTUMN is the ſeaſon for partridges, when, if young, the legs will be yellowiſh, and the bill of a dark colour. If they are freſh, the vent will be firm; but if ſtale, it will look greeniſh, and the ſkin will peel when

rubbed with the finger. If they be old, the bill will be white, and the legs blue.

Buſtards.

THE ſame rules given for the choice of the turkey, will hold good with reſpect to this curious bird.

Pigeons.

THESE birds are full and fat at the vent, and limber-footed, when new; but if the toes are harſh, the vent looſe, open and green, they are ſtale. If they be old, their legs will be large and red. The tame pigeon is preferable to the wild, and ſhould be large in the body, fat and tender; but the wild pigeon is not ſo fat. Wood pigeons are larger than wild pigeons, but in other reſpects like them. The ſame rules will hold good in the choice of the plover, fieldfare, thruſh, lark, black-bird, &c.

Hares.

BOTH the age and freſhneſs of a hare are to be conſidered in the choice of it. When old, the claws are blunt and rugged, the ears dry and tough, and the cleft wide and large; but on the contrary, if the claws be ſmooth and ſharp, the ears tear eaſily, and the cleft in the lip be not much ſpread, it is young. The body will be ſtiff, and the fleſh pale, if newly killed; but, if the fleſh be turning black, and the body limber, it is ſtale; though hares are not always conſidered as the worſe, for being kept till they ſmell a little. The principal diſtinction between a hare and a leveret is, that the leveret ſhould have a knob, or ſmall bone, near the foot, on its fore-leg, which a hare has not.

Rabbits.

THE claws of an old rabbit are very rough and long, and grey hairs are intermixed with the wool; but the wool and claws are ſmooth, when young. If it be ſtale, it will be limber, and the fleſh will look blueiſh, with a kind of ſlime upon it: but it will be ſtiff, and the fleſh white and dry, if freſh.

Fiſh.

Fish.

THE general rules for discovering whether fish be fresh or stale, are by observing the colour of their gills, which should be of a lively red; whether they be hard or easy to be opened, the standing out or sinking in of their eyes, their fins being stiff or limber, or by smelling to their gills. Fish taken in running water are always better than those taken from ponds.

Turbot.

IF a turbot be good, it will be thick and plump, and the belly of a yellowish white; but they are not good, if they appear thin and blueish. Turbot are in season the greater part of the summer, and are generally caught in the German and British ocean.

Soles.

GOOD soles are thick and firm, and the belly of a fine cream-colour; but they are not good, if they be flabby, or incline to a blueish white. Midsummer is their principal season.

Lobsters.

IF a lobster be fresh, the tail will be stiff, and pull up with a spring; but if it be stale, the tail will be flabby, and have no spring in it. This rule, however, concerns lobsters that are boiled; and it is much better to buy them alive, and boil them yourself, taking care that they are not spent by too long keeping. If they have not been long taken, the claws will have a quick and strong motion upon squeezing the eyes, and the heaviest are esteemed the best. The cock-lobster is known by the narrow back part of his tail. The two uppermost fins within his tail, are stiff and hard; but those of the hen are soft, and the tail broader. The male, though generally smaller than the female, has the higher flavour, the flesh firmer, and the body of a redder colour, when boiled.

Sturgeon.

THE flesh of a good sturgeon is very white, with a few blue veins, the grain even, the skin tender, good-

coloured,

coloured, and ſoft. All the veins and griſtles ſhould be blue; for when theſe are brown or yellow, the ſkin harſh, tough, and dry, the fiſh is bad. It has a pleaſant ſmell when good, but a very diſagreeable one when bad. It ſhould alſo cut firm without crumbling. The females are as full of roe as our carp, which is taken out and ſpread upon a table, beat flat, and ſprinkled with ſalt; it is then dried in the air and ſun, and afterwards in ovens. It ſhould be of a reddiſh brown colour, and very dry. This is called caviare, and is eaten with oil and vinegar.

Cod.

A cod ſhould be very thick at the neck, the fleſh very white and firm, and of a bright clear colour, and the gills red. When they be flabby, they are not good. They are in ſeaſon from Chriſtmas to Lady-day.

Skate.

THIS fiſh ſhould be very white and thick. When they are too freſh, they eat tough; and if ſtale, they have a very diſagreeable ſmell, ſo that ſome judgment is required to dreſs them in proper time.

Herrings.

THE gills of a freſh herring are of a fine red, their eyes full, and the whole fiſh ſtiff and very bright; but if the gills are of a faint colour, the fiſh limber and wrinkled, they are bad. The goodneſs of pickled herrings is known by their being fat, fleſhy, and white. Good red herrings are large, firm, and dry. They ſhould be full of roe or melt, and the outſide of them of a fine yellow.

Trout.

ALL the kinds of this fine freſh-water fiſh are excellent; but the beſt are thoſe that are red and yellow. The female are moſt in eſteem, and are known by having a ſmaller head, and deeper body than the male. They are in high ſeaſon the latter end of June; and their freſhneſs may be known by the rule we have already laid down for that purpoſe, concerning other fiſh.

Tench.

Tench.

THIS is alſo a freſh-water fiſh, and is in ſeaſon in July, Auguſt, and September. This fiſh ſhould be dreſſed alive; but if they be dead, examine the gills which ſhould be red, and hard to open, the eyes bright, and the body firm and ſtiff, if freſh. Some are covered with a ſlimy matter, which if clear and bright, is a good ſight.

Salmon.

THE fleſh of ſalmon, when new, is of a fine red, and particularly ſo at the gills; the ſcales ſhould be bright, and the fiſh very ſtiff. The ſpring is the ſeaſon for this fiſh; but whether that caught in the Thames, or the Severn, be beſt, is a matter of ſome diſpute.

Smelts.

WHEN theſe are freſh, they are of a fine ſilver hue, very firm, and have an agreeable ſmell, reſembling that of a cucumber.

Eels.

THE Thames ſilver eel is generally the moſt eſteemed, and the worſt are thoſe brought by the Dutch, and ſold at Billingſgate market. They ſhould be dreſſed alive; and they are always in ſeaſon, except during the hot ſummer months.

Flounders.

THIS fiſh is found in the ſea as well as rivers, and ſhould be dreſſed alive. They are in ſeaſon from January to March, and from July to September. When freſh, they are ſtiff, their eyes bright and full, and their bodies thick.

Oyſters.

THE Colcheſter, Pyſleet, and Milford oyſters, are eſteemed the beſt; though the native Milton are reckoned very good, being the fatteſt and whiteſt. They are known to be alive and vigorous when they cloſe faſt upon the knife, and let go as ſoon as they are wounded in the body.

Prawns

Prawns and Shrimps.

THEY have an excellent ſmell when in perfection; are firm and ſtiff, and their tails turn ſtiffly inwards. Their colour is very bright, when freſh; but when ſtale, their tails grow limber, the brightneſs of their colour goes off, and they become pale and clammy.

Butter.

IN buying of butter, you muſt not truſt to the taſte the ſeller gives you, leſt they give you a taſte of one lump, and ſell you another. In chuſing ſalt butter, truſt rather to your ſmell than taſte, by putting a knife into it, and applying it to your noſe. If the butter be in a caſk, have it unhooped, and thruſt in your knife, between the ſtaves, into the middle of it; for the top of the caſk is ſometimes better butter than the middle, owing to artful package.

Cheeſe.

OBSERVE the coat of your cheeſe before you purchaſe it; for if it be old, with a rough and ragged coat, or dry at top, you may expect to find little worms or mites in it. If it be moiſt, ſpongy, or full of holes, it will give reaſon to ſuſpect that it is maggotty. Whenever you perceive any periſhed places on the outſide, be ſure to probe to the bottom of them; for, though the hole in the coat may be but ſmall, the periſhed part within may be conſiderable.

Eggs.

TO judge properly of an egg, put the greater end to your tongue, and if it feel warm, it is new; but if cold, it is ſtale; and according to the decree of heat or cold there be in the egg, you will judge of its ſtaleneſs or newneſs. Another method is, hold it up againſt the ſun or a candle, and if the yolk appear round, and the white clear and fair, it is a mark of goodneſs; but if the yolk be broken, and the white cloudy or muddy, the egg is a bad one. Some people, in order to try the goodneſs of an egg, put it into a pan of cold water: the freſher

freſher it is, the ſooner it will ſink to the bottom; but if it be addled or rotten, it will ſwim on the ſurface of the water. The beſt method of preſerving eggs, is to keep them in meal or bran; though ſome place them in wood-aſhes, with their ſmall end downwards. When neceſſity obliges you to keep them for any length of time, the beſt way will be to bury them in ſalt, which will preſerve them in almoſt any climates; but the ſooner an egg is uſed, the better it will be.

The different Parts of an Ox, &c.

BEFORE we conclude this chapter of marketing, it can by no means be improper to make the young cook acquainted with the different pieces, into which butchers cut an ox, a ſheep, a calf, a lamb, and a hog.

The fore-quarter of an Ox, conſiſts of the haunch, which includes the clod, marrow-bone, ſhin, and the ſticking-piece, which is the neck-end. The next is the leg of mutton piece, which has part of the blade-bone; then the chuck, the briſket, the fore ribs, and middle rib, which is called the chuck-rib. The hind-quarter contains the ſir-loin and rump, the thin and thick flank, the veiny-piece, and the iſch-bone, or chuck-bone, buttock, and leg.—Beſides the quarters, are the head, tongue, and palate; the entrails are the ſweet-breads, kidnies, ſkirts, and tripe: there are the double, the roll, and the reed-tripe.

In a Sheep are the head and pluck, which includes the liver, lights, heart, ſweet-breads, and melt. The fore-quarter contains neck, breaſt, and ſhoulder; and the hind-quarter, the leg and loin. The two loins together are called a chine, or ſaddle of mutton, which is a fine joint, when the mutton is ſmall and fat.

In a Calf, the head and inwards are called the pluck, which contains the heart, liver, lights, nut, and melt, and what they call the ſkirts; the throat ſweet-bread, and the wind-pipe ſweet-bread, which is the fineſt. The fore-quarter is the ſhoulder, neck, and breaſt; and the hind quarter is the leg, which contains the knuckle, fillet, and loin.

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In a Houſe Lamb are the head and pluck, that is, the liver, lights, heart, nut, and melt; and alſo the fry, which conſiſts of the ſweet-breads, lamb-ſtones, and ſkirts, with ſome of the liver. The fore-quarter is the ſhoulder, neck, and breaſt, together. The hind-quarter is the leg and loin. This is in high ſeaſon at Chriſtmas, but laſts all the year.

Graſs Lamb comes in about April or May, according to the ſeaſon of the year, and holds good till the middle of Auguſt.

In a Hog are the head and inwards, that is, the haſlet, which conſiſts of the liver, crow, kidney, and ſkirts; there are alſo the chitterlins and the guts, which are cleanſed for ſauſages. The fore-quarter is the fore-loin and ſpring; if it be a large hog, you may cut off a ſpare-rib. The hind-quarter is only the leg and loin.

A Bacon Hog is cut differently, on account of making hams, bacon, and pickled pork. Here you have fine ſpare-ribs, chines, and griſkins, and fat for hog's-lard. The liver and crow are much admired, fried with bacon, and the feet and ears are equally good ſouſed. Pork comes in ſeaſon at Bartholomew-tide, and holds good till the warm weather commences.

CHAP. II.

DIRECTIONS FOR TRUSSING.

Preliminary Hints and Obſervations.

THOUGH the London poulterers truſs every thing before they ſend it home, yet it is abſolutely neceſſary that every cook ſhould know how to perform this buſineſs properly, as it frequently happens that families take their cooks with them into the country, where they

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are obliged to draw and truss all kinds of poultry and game themselves. Let them therefore be careful to attend to this general rule; take care that all the tubs are perfectly removed; and when they draw any kind of poultry or game, they must be very particular not to break the gall, because it will give the bird a bitter and disagreeable flavour, which neither washing nor wiping will be able to remove. We shall now proceed to particular rules.

Turkies.

WHEN you have properly picked your turkey, break the leg bone close to the foot, and draw out the strings from the thigh, for which purpose you must put it on a hook fastened against the wall. Cut off the neck close to the back; but be careful to leave the crop skin sufficiently long to turn over to the back. Then proceed to take out the crop, and loosen the liver and gut at the throat-end with your middle finger. Then cut off the vent, and take out the gut. With a crooked sharp-pointed iron pull out the gizzard, and the liver will soon follow. Be careful, however, not to break the gall. With a wet cloth wipe out the inside perfectly clean. With a large knife cut the breast-bone through on each side close to the back, and draw the legs close to the crops. Then put a cloth on the breast, and beat the high bone down with a rolling pin till it lies flat. If the turkey is to be trussed for boiling, cut the legs off; then put your middle finger into the inside, raise the skin of the legs, and put them under the apron of the turkey. Put a skewer in the joint of the wing and the middle joint of the leg, and run it through the body and the other leg and wing. The liver and gizzard must be put in the pinions; but take care first to open the gizzard, and take out the filth, and the gall of the liver. Then turn the small end of the pinion on the back, and tie a packthread over the ends of the legs to keep them in their places. If the turkey is to be roasted, leave the legs on, put a skewer in the joint of the wing, tuck the legs close up, and put the skewer through the middle of the leg and body. On the other

side,

ſide, put another ſkewer in at the ſmall part of the leg. Put it cloſe on the outſide of the ſideſman, and put the ſkewer through, and the ſame on the other ſide. Put the liver and gizzard between the pinions, and turn the point of the pinion on the back. Then put, cloſe above the pinions, another ſkewer through the body of the turkey.

Turkey polts muſt be truſſed in the following manner; Take the neck from the head and body, but do not remove the neck ſkin. They are drawn in the ſame manner as a turkey. Put a ſkewer through the joint of the pinion, tuck the legs cloſe up, run the ſkewer through the middle of the leg, through the body, and ſo on the other ſide. Cut off the under part of the bill, twiſt the ſkin of the neck round, and put the head on the point of the ſkewer, with the bill end forwards. Another ſkewer muſt be put in the ſideſman, and the legs placed between the ſideſman and apron on each ſide. Paſs the ſkewer through all, and cut off the toe-nails. It is very common to lard them on the breaſt. The liver and gizzard may or may not be uſed, as you like.

Geeſe.

Having picked and ſtubbed your gooſe clean, cut the feet off at the joint, and the pinion off the firſt joint. Then cut off the neck almoſt cloſe to the back; but leave the ſkin of the neck long enough to turn over the back. Pull out the throat, and tie a knot at the end. With your middle finger looſen the liver and other matters at the breaſt end, and cut it open between the vent and the rump. Having done this, draw out all the entrails, excepting the ſoal. Wipe it out clean with a wet cloth, and beat the breaſt-bone flat with a rolling-pin. Put a ſkewer into the wing, and draw the legs cloſe up. Put the ſkewer through the middle of the leg, and through the body, and the ſame on the other ſide. Put another ſkewer in the ſmall of the leg, tuck it cloſe down to the ſideſman, run it through, and do the ſame on the other ſide. Cut off the end of the vent, and

and make a hole large enough for the paſſage of the rump, as it holds the ſeaſoning much better by that means.

Ducks.

DUCKS and geeſe are truſſed in the ſame manner, excepting that the feet are left on the ducks, and are turned cloſe to the legs.

Fowls.

THEY muſt be firſt picked very clean, and the neck cut off cloſe to the back. Then take out the crop, and with your middle finger looſen the liver and other matters. Cut off the vent, draw it clean, and beat the breaſt-bone flat with a rolling-pin. If your fowl is to be boiled, cut off the nails of the feet, and tuck them down cloſe to the leg. Put your finger into the inſide, and raiſe the ſkin of the legs; then cut a hole in the top of the ſkin, and put the legs under. Put a ſkewer in the firſt joint of the pinion, bring the middle of the leg cloſe to it, put the ſkewer through the middle of the leg, and through the body. Do the ſame on the other ſide. Having opened the gizzard, take out the filth, and the gall out of the liver. Put the gizzard and the liver in the pinions, and turn the point on the back. Remember to tie a ſtring over the tops of the legs to keep them in their proper place. If your fowl is to be roaſted, put a ſkewer in the firſt joint of the pinion, and bring the middle of the leg cloſe to it. Put the ſkewer through the middle of the leg, and through the body, and do the ſame on the other ſide. Put another ſkewer in the ſmall of the leg, and through the ſideſman. Do the ſame on the other ſide. Put another ſkewer through the ſkin of the feet. You muſt not forget that the nails are to be cut off.

Chickens.

THESE muſt be picked and drawn in the ſame manner as fowls. If the chickens are to be boiled, cut off the nails, give the ſinews a nick on each ſide of the joint, put the feet in at the vent, and then put in

the rump. Draw the ſkin tight over the legs, put a ſkewer in the firſt joint of the pinion, and bring the middle of the leg cloſe. Put the ſkewer through the middle of the legs, and through the body, and do the ſame on the other ſide. Clean the gizzard, and take out the gall in the liver; put them into the pinions, and turn the points on the back. If your chickens are to be roaſted, cut off the feet, put a ſkewer in the firſt joint of the pinions, and bring the middle of the leg cloſe. Run the ſkewer through the middle of the leg, and through the body, and do the ſame on the other ſide. Put another ſkewer into the ſideſman, put the legs between the apron and the ſideſman, and run the ſkewer through. Having cleaned the liver and gizzard, put them in the pinions, turn the points on the back, and over the neck, and pull the breaſt ſkin.

Wild Fowl.

THE directions we are here giving will anſwer for all kinds of wild fowl in general. Having picked them clean, cut of the neck cloſe to the back, and with your middle finger looſen the liver and guts next the breaſt. Cut off the pinions at the firſt joint, then cut a ſlit between the vent and the rump, and draw them clean. Clean them properly with the long feathers on the wing, cut off the nails, and turn the feet cloſe to the legs. Put a ſkewer into the pinion, pull the legs cloſe to the breaſt, and run the ſkewer through the legs, body, and the other pinion. Firſt cut off the vent, and then put the rump through it.

Pigeons.

YOU muſt firſt pick them, and cut off the neck cloſe to the back. Then take out the crop, cut off the vent, and draw out the guts and gizzard, but leave in the liver, for a pigeon has no gall. If your pigeons are to be roaſted, cut off the toes, cut a ſlit in one of the legs, and put the other through it. Draw the leg tight to the pinion, put a ſkewer through the pinions, legs, and body, and with the handle of a knife break the breaſt flat. Clean the gizzard, put it in one of

the pinions, and turn the point on the back. If you intend to make a pie of them, you muſt cut the feet off at the joint, turn the legs, and ſtick them in the ſides cloſe to the pinions. If they are to be ſtewed or boiled, they muſt be done in the ſame manner.

Woodcocks and Snipes.

THESE birds are very tender to pick, eſpecially if they be not quite freſh. They muſt therefore be handled as little as poſſible; for even the heat of the hand will ſometimes pull off the ſkin, when the beauty of your bird will be deſtroyed. When you have picked them clean, cut the pinions of the firſt joint, and with the handle of a knife beat the breaſt-bone flat. Turn the legs cloſe to the thighs, and tie them together at the joints. Put the thighs cloſe to the pinions, put a ſkewer into the pinion, and run it through the thighs, body, and the other pinion. Skin the head, turn it, take out the eyes, and put the head on the point of the ſkewer, with the bill cloſe to the breaſt. Woodcocks, ſnipes, or plovers, are truſſed in the ſame manner, but muſt never be drawn.

Larks, Wheat-ears, &c.

WHEN you have picked them clean, cut off their heads, and the pinions at the firſt joint. Beat the breaſt-bone flat with the handle of a knife, turn the feet cloſe to the legs, and put one into the other. Draw out the gizzard, and run a ſkewer through the middle of the bodies of as many as you mean to dreſs. They muſt be tied on the ſpit.

Pheaſants and Partridges.

PICK them very clean, cut a ſlit at the back of the neck, take out the crop, and looſen the liver and gut next the breaſt with your fore-finger, then cut off the vent, and draw them. Cut off the pinion at the firſt joint, and wipe out the inſide with the pinion you have cut off; for you never need pick theſe birds beyond the firſt joint of the pinion. With a rolling-pin beat the breaſt-bone flat, put a ſkewer in the pinion, and bring

the middle of the legs close. Then run the skewer through the legs, body, and the other pinion; bring the head, and put it on the end of the skewer, the bill fronting the breast. Put another skewer into the sidesman, and put the legs close on each side the apron, and then run the skewer through all. You must leave the beautiful feathers on the head of the cock pheasant, and put paper to prevent the bad effects of the fire. You must also save the long feathers in the tail to stick in the rump when roasted. In the same manner are trussed all kinds of moor-game. If they are to be boiled, put the legs in the manner as in trussing a fowl for boiling.

Hares.

HAVING cut off the four legs at the first joint, raise the skin of the back, and draw it over the hind legs. Leave the tail whole, draw the skin over the back, and slip out the fore legs. Cut the skin off the neck and head; but take care to leave the ears on, and mind to skin them. Take out the liver, lights, &c. but be sure to take the gut out of the vent. Cut the sinews that lie under the hind legs, bring them up to the fore legs, put a skewer through the hind leg, then through the fore leg under the joint, run it through the body, and do the same on the other side. Put another skewer through the thick part of the hind legs and body, put the head between the shoulders, and run a skewer through to keep it in its place. Put a skewer in each ear to make them stand erect, and tie a string round the middle of the body over the legs to keep them in their place. You may truss a young fawn in the same manner, only mind to cut off the ears.

Rabbits.

RABBITS are to be cased in the same manner as hares, only observe to cut off the ears close to the head. Cut the vent open, and slit the legs about an inch upon each side the rump. Make the hind legs lie flat, and bring the ends to the fore legs. Put a skewer in the hind leg, then in the fore leg, and through the body.

Bring

Bring the head round, and put it on the skewer. If you want to roast two together, truss them at full length, with six skewers run through them both, so that they may be properly fastened upon the spit.

CHAP. III.

BOILING.

Preliminary Hints and Observations.

NEATNESS being a most material requisition in a kitchen, the cook should be particularly cautious to keep all the utensils perfectly clean, and the pots and saucepans properly tinned. In boiling any kind of meat, but particularly veal, much care and nicety are required. Fill your pot with a sufficient quantity of soft water; dust your veal well with fine flour; put it into your pot, and set it over a large fire. It is the custom with some people to put in milk to make it white; but this is of no use, and perhaps better omitted; for, if you use hard water, it will curdle the milk, give to the veal a brownish-yellow cast, and will often hang in lumps about it. Oatmeal will do the same thing; but by dusting your veal, and putting it into the water when cold, it will prevent the foulness of the water from hanging upon it. Take the scum off clearly as soon as it begins to rise, and cover up the pot closely. Let the meat boil as slowly as possible, but in plenty of water, which will make your veal rise and look plump. A cook cannot make a greater mistake, than to let any sort of meat boil fast, since it hardens the outside before it is warm within, and contributes to discolour it. Thus a leg of veal, of twelve pounds weight, will take three hours and a half boiling; and the slower it boils, the whiter

whiter and plumper it will be. When mutton or beef is the object of your cookery, be careful to dredge them well with flour, before you put them into the pot of cold water, and keep it covered; but do not forget to take off the ſcum as often as it riſes. Mutton and beef do not require ſo much boiling; nor is it much minded if it be a little under the mark; but lamb, pork, and veal, ſhould be well boiled, as they will otherwiſe be unwholeſome. A leg of pork will take half an hour more boiling than a leg of veal of the ſame weight; but, in general, when you boil beef or mutton, you may allow an hour for every four pounds weight. To put in the meat when the water is cold, is allowed to be the beſt method, as it thereby gets warm to the heart before the outſide gets hard. To boil a leg of lamb, of four pounds weight, you muſt allow an hour and a half.

Graſs Lamb.

SO many pounds as the joint weighs, ſo many quarters of an hour it muſt boil. Serve it up with ſpinach, carrots, cabbage, or brocoli.

Calf's Head.

WASH it firſt very clean, then parboil one half; beat up the yolk of an egg, and rub it over the head with a feather; then ſtrew over it a ſeaſoning of pepper, ſalt, thyme, parſley chopt ſmall, ſhred lemon-peel, grated bread, and a little nutmeg; ſtick bits of butter over it, and ſend it to the oven. Boil the other half white in a cloth; put them both into a diſh. Boil the brains in a bit of cloth, with a very little parſley, and a leaf or two of ſage. When they are boiled, chop them ſmall, and warm them up in a ſaucepan, with a bit of butter, and a little pepper and ſalt. Lay the tongue, boiled and peeled, in the middle of a ſmall diſh, and the brains round it; have in another diſh, bacon or pickled pork; greens and carrots in another.

To boil Veal like Sturgeon.

TAKE a ſmall delicate fillet of veal, from a cow calf; take off the ſkin, and then lard it all over, top, bottom,

bottom, and ſides, with ſome bacon and ham. Put into a ſtewpan ſome ſlices of bacon and veal; ſtrew over them ſome pepper, ſalt, and ſweet herbs; then put in the fillet with as much broth as will juſt cover them. Cover the ſtewpan very cloſe, and let them ſimmer very gently. When the veal is nearly enough, put in a bottle of white wine, an onion ſhred, a few cloves, and a little mace; put on the cover of the ſtew-pan, ſet it over a ſtove, and lay ſome charcoal upon it. When it has been kept hot ten minutes, take it off the fire, and remove the charcoal. If it is intended to be eaten hot, the following ſauce muſt be made while it is ſtewing. Set on a ſaucepan, with a glaſs of gravy, a glaſs and a half of vinegar, half a lemon ſliced, a large onion ſliced, and a good deal of pepper and ſalt. Boil this a few minutes, and ſtrain it. Lay the meat in a diſh, and pour the ſauce over it. If it is to be eaten cold, it muſt not be taken out of the liquor it is ſtewed in, but ſet by to cool all night, and it will be exceedingly good.

Haunch or Neck of Veniſon.

HAVING let it lay in ſalt for a week, boil it in a cloth well floured; and allow a quarter of an hour's boiling for every pound it weighs. For ſauce, you may boil ſome cauliflowers, pulled into little ſprigs, in milk and water, with ſome fine white cabbage, and ſome turnips cut in dice; add ſome beet-root cut into narrow pieces, about an inch and a half long, and half an inch thick. Lay a ſprig of cauliflower, and ſome of the turnips maſhed with ſome cream and a little butter. Let your cabbage be boiled, and then beat in a ſaucepan with a piece of butter and ſalt. Lay that next the cauliflower, then the turnips, then the cabbage, and ſo on till the diſh be full. Place the beet-root here and there, according to your taſte. Have a little melted butter in a cup, if wanted. This is a very fine diſh, and looks very prettily.

The haunch or neck, thus dreſſed, eats well the next day, haſhed with gravy and ſweet ſauce.

Hams.

PUT your ham into a copper of cold water, and when it boils, take care that it boils ſlowly. A ham, of twenty pounds, will take four hours and a half boiling; and ſo in proportion for one of a larger or ſmaller ſize. No ſoaking is required for a green ham; but an old and large ham will require ſixteen hours ſoaking in a large tub of ſoft water. Obſerve to keep the pot well ſkimmed while your ham is boiling. When you take it up, pull off the ſkin, and rub it all over with an egg; ſtrew on crumbs of bread, baſte it with butter, and ſet it to the fire till it be of a light brown.

Tongues.

STEEP the tongue in water all night, if it be a dry one; but if it be a pickled one, only waſh it out of water. Boil it three hours; and, if it be to be eat hot, ſtick it with cloves, rub it over with the yolk of an egg, ſtrew crumbled bread over it, and, after baſting it with butter, ſet it before the fire till it becomes of a light brown. Diſh it up with a little brown gravy, or red-wine ſauce, and lay ſlices of currant jelly round it.

Pickled Pork.

HAVING waſhed your pork, and ſcraped it clean, put it in when the water is cold, and let it boil till the rind be tender.

Leg of Mutton with Cauliflowers and Spinach.

CUT a leg of mutton veniſon faſhion, and boil it in a cloth; boil three or four cauliflowers in milk and water, pull them into ſprigs, and ſtew them with butter, pepper, ſalt, and a little milk; ſtew ſome ſpinach in a ſaucepan; put to the ſpinach a quarter of a pint of gravy, a piece of butter and flour. When it is enough, put the mutton in the middle, the ſpinach round it, and the cauliflower over all. The butter the cauliflower was ſtewed in muſt be poured over it, and it muſt be melted like a ſmooth cream.

Chickens.

PUT your chickens into ſcalding water, and as ſoon as the feathers will ſlip off, take them out, otherwiſe they will make the ſkin hard. After you have drawn them, lay them in ſkimmed milk for two hours, and then truſs them with their heads on their wings. When you have properly ſinged, and duſted them with flour, cover them cloſe in cold water, and ſet them over a ſlow fire. Having taken off the ſcum, and boiled them ſlowly for five or ſix minutes, take them off the fire, and keep them cloſe covered for half an hour in the water, which will ſtew them ſufficiently, and make them plump and white. Before you diſh them, ſet them on the fire to heat; then drain them, and pour over them white ſauce, ſuch as you will find under the chapter of Sauces.

Fowls.

PLUCK your fowls, draw them at the rump, and cut off the head, neck, and legs. Take out the breaſt-bone carefully; and having ſkewered them with the ends of their legs in their bodies, tie them round with a ſtring. Singe and duſt them well with flour, put them into cold water, cover the kettle cloſe, and ſet it on the fire; but take it off as ſoon as the ſcum begins to riſe. Cover them cloſe again, and let them boil twenty minutes very ſlowly. Then take them off, and the heat of the water, in half an hour, will ſtew them ſufficiently. Then treat them in the ſame manner as above directed for chickens; though melted butter is as often uſed as the white ſauce.

Turkies.

A turkey ſhould not be fed the day before it is to be killed; but give it a ſpoonful of allegar juſt before you kill it, and it will make it white and tender. Let it hang by the legs four or five days after it is killed; and when you have plucked it, draw it at the rump. Cut off the legs, put the end of the thighs into the body, and ſkewer them down, and tie them with a ſtring. Having cut off the head and neck, grate a

penny loaf, chop fine a ſcore of oyſters at leaſt, ſhred a little lemon peel, and put in a ſufficient quantity of ſalt, pepper, and nutmeg. Mix theſe up into a light force-meat, with a quarter of a pound of butter, three eggs, a ſpoonful or two of cream, and ſtuff the craw with part of it; the reſt muſt be made into balls, and boiled. Having ſewed up the turkey, and dredged it well with flour, put it into a kettle of cold water; cover it, and ſet it over the fire, and take the ſcum off as ſoon as it begins to riſe, and cover it again. It muſt boil very ſlowly for half an hour; then take off your kettle, and let it ſtand cloſe covered. A middling turkey will take half an hour to ſtand in the hot water, and the ſteam being confined will ſufficiently ſtew it. When you diſh it up, pour a little of your oyſter ſauce over it, lay your balls round it, and ſerve it up with the reſt of your ſauce in a boat. Barberries and lemon will be a proper garniſh. Set it over the fire, and make it quite hot before you diſh it up.

Geeſe.

SALT a gooſe a week, and boil it an hour. Serve it up with onion ſauce, or cabbage boiled or ſtewed in butter.

Another Way.

SINGE a gooſe, and pour over it a quart of boiling milk. Let it lie in it all night, then take it out, and dry it well with a cloth. Cut ſmall a large onion and ſome ſage, put them into the gooſe, ſew it up at the neck and vent, hang it up by the legs till next day, then put it into a pot of cold water, cover it cloſe, and let it boil ſoftly for an hour. Onion ſauce.

To ſmoke a Gooſe.

TAKE a large ſtubble gooſe, take off the fat, dry it well inſide and out with a cloth; waſh it all over with vinegar, and then rub it over with ſome common ſalt, ſalt-petre, and a quarter of a pound of coarſe ſugar. Rub the ſalts well in, and let it lie a fortnight; then drain it well, ſew it up in a cloth, and dry it in the

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middle of a chimney. It ſhould hang a month. Serve it up with onions, greens, &c.

Ducks.

AS ſoon as you have ſcalded and drawn your ducks, let them remain for a few minutes in warm water. Then take them out, put them into an earthen pan, and pour a pint of boiling milk over them. Let them lie in it two or three hours, and when you take them out, dredge them well with flour; put them into a copper of cold water, and cover them up. Having boiled ſlowly about twenty minutes, take them out, and ſmother them with onion ſauce.

Pigeons.

SCALD and draw your pigeons, and take out the craw as clean as poſſible. Waſh them in ſeveral waters; and having cut off the pinions, turn their legs under their wings; dredge them, and put them into ſoft cold water. Having boiled them very ſlowly a quarter of an hour, diſh them up, and pour over them good melted butter; lay round them a little brocoli, and ſerve them up with butter and parſley.

Rabbits.

CASE your rabbits; ſkewer them with their heads ſtraight up, the fore legs brought down, and the hind legs ſtraight. Boil them at leaſt three quarters of an hour, and then ſmother them with onion ſauce. Pull out the jaw bones, ſtick them in their eyes, and ſerve them up with a ſprig of myrtle or barberries in their mouths.

Partridges.

BOIL them quick in a good deal of water, and fifteen minutes will be ſufficient. For ſauce take a quarter of a pint of cream, and a piece of freſh butter as large as a walnut; ſtir it one way till it be melted, and pour it into the diſh.

Pheaſants.

BOIL your pheaſant in a good deal of water, and be ſure to keep it boiling. If it be a ſmall one, half

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an hour will boil it; but if it be of the larger ſort, you muſt allow it a quarter of an hour longer. Let your ſauce be celery ſtewed and thickened with cream, and a little piece of butter rolled in flour; and, when your pheaſant be done, pour your ſauce over it, and garniſh with lemon. Obſerve ſo to ſtew your celery, that the liquor may not be all waſted before you put in your cream. Seaſon with ſalt to your palate.

Snipes or Woodcocks.

YOUR ſnipes or woodcocks muſt be boiled in good ſtrong broth, or beef gravy, made thus: cut a pound of beef into little pieces, and pour it into two quarts of water, with an onion, a bundle of ſweet herbs, a blade or two of mace, ſix cloves, and ſome whole pepper. Cover it cloſe, let it boil till about half waſted, then ſtrain it off, and put the gravy into a ſaucepan, with ſalt enough to ſeaſon it. Gut the birds clean; but take care of the guts. Put them into the gravy, cover them cloſe, and ten minutes will boil them. In the mean time, cut the guts and liver ſmall, then take a little of the gravy the ſnipes are boiling in, and ſtew the guts in it, with a blade of mace. Fry ſome crumbs of bread criſp in ſome butter, of a fine light brown. You muſt take about as much bread as the inſide of a ſtale roll, and rub them ſmall into a clean cloth; and when they be done, let them ſtand ready in a plate before the fire. When your ſnipes be ready, take about half a pint of the liquor they were boiled in, and add to the guts two ſpoonfuls of red wine, and a piece of butter as big as a walnut, rolled in a little flour. Set them on the fire, ſhake your ſaucepan often, (but do not ſtir it with a ſpoon) till the butter be all melted. Then put in the crumbs, give the ſaucepan a ſhake, take up your birds, lay them in the diſh, and pour your ſauce over them. Lemon is a proper garniſh.

Pigs Pettitoes.

LET the feet boil till they are pretty tender; but take up the heart, liver, and lights, when they have boiled

boiled ten minutes, and ſhred them pretty ſmall. Take out the feet, and ſplit them; thicken your gravy with flour and butter, and put in your mincemeat, a ſpoonful of white wine, a ſlice of lemon, a little ſalt, and give it a gentle boil. Beat the yolk of an egg: put to it two ſpoonfuls of cream, and a little grated nutmeg. Then put in the pettitoes, and ſhake it over the fire, without letting it boil. Lay ſippets round the diſh, and pour in your mincemeat.

Turtles.

AS turtles are of various ſizes, we ſhall confine our directions in this article to one of about thirty pounds weight; and as the turtle be larger or ſmaller, proper allowances muſt be made. You muſt kill your turtle the night before, and do this by cutting off the head. Let it bleed two or three hours, then cut off the fins and the callipee from the callipaſh. You muſt be cautious not to burſt the gall. Throw all the inwards into cold water; keep the guts and tripe by themſelves, and open them with a penknife; waſh them very clean in ſcalding water, and ſcrape off all the inward ſkin, throwing them into cold water as you do them. Waſh them again, and put them into freſh water, in which let them lie all night. Obſerve to ſcald the fins and the edges of the callipaſh and callipee. Take the meat off the ſhoulders, and break the bones; ſet theſe over the fire, with the fins, in about a quart of water, and put into it a little ſalt, thyme, mace, and nutmeg. When it has ſtewed about three hours, ſtrain it, and put the fins by for uſe. The next morning, take ſome of the meat you cut off the ſhoulders, and chop it ſmall, with about a pound of beef or veal ſuet. Season theſe to your taſte, with a little ſalt, thyme, parſley, ſweet marjoram, mace and nutmeg, and about half a pint of Madeira wine. Stuff this under the fleſhy part of the meat, and if any be left, lay it over to prevent the meat burning. Cut the remainder of the meat and fins in pieces about the ſize of an egg, and ſeaſon them pretty high with ſalt, cayan, and a little nutmeg; put

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it into the callipash, and take care that it be properly sewed up and secured at the end, that the gravy may not escape. Boil up the gravy, adding more wine, if it requires it, and thicken it with a little flour and butter. Put some of it to the turtle, and put it into the oven, with a well-buttered paper over it, to keep it from burning. When it be about half-baked, squeeze in the juice of one or two lemons, and stir it about. Two hours will bake the callipee; but the callipash will require three. Cut the guts in pieces two or three inches long, the tripe in less, and put them into a little water, and set it in the oven with the callipash. When it be enough, drain it from the water, send it up very hot, mixed with the other parts.

The West-Indian method of dressing a turtle is as follows: Take the turtle out of water the night before you intend to dress it, and lay it on its back. In the morning, cut its throat, or the head off, and let it bleed well. Then cut off the fins; scald, scale, and trim them and the head; and raise the callipee, which is the belly or under shell; clean it well, leaving to it as much meat as you conveniently can. Take from the back shell all the meat and entrails, except the monsieur, which is the fat, and looks green; this must also be baked with the shell. Wash all clean with salt and water, and cut it into pieces of a moderate size. Take from it the bones, and put them with the fins and head into a soup-pot, with a gallon of water, some salt, and two blades of mace. When it boils, skim it clean, and put in a bunch of thyme, parsley, savory, and young onions, and your veal part, except about one pound and a half, which must be made forcemeat of, as for Scotch collops, adding a little chyan pepper. When the veal has boiled in the soup about an hour, take it out, cut it into pieces, and put it to the other part. The guts, which are considered as the best part, must be split open, scraped, and made clean, and cut into pieces about two inches long. Scald and skin the paunch or maw, and cut it like the other parts; mix them with the guts and other parts, except the liver, and add half

a pound

a pound of fresh butter, a few chalots, a bunch of thyme, parsley, and a little savory, seasoned with salt, white pepper, mace, three or four cloves beaten, and a little chyan pepper; but take care not to put too much of it. Stew them about half an hour over a good charcoal fire, and throw in half a pint of Madeira wine, with as much of the broth as will cover it, and let it stew till tender, which will take four or five hours. When it be nearly enough, skim it, and thicken it with flour, and add some veal broth, about the thickness of a fricasee. Let your forcemeat balls be fried about the size of a walnut, and be stewed about half an hour with the rest. If there be any eggs, let them be boiled and cleaned; but if there be none, get twelve or fourteen yolks of hard eggs; then put the stew (which is the callipash) into the shell with the eggs, and either make use of a salamander, or put it into the oven to bake. Slash the callipee in several places, put some butter to it, and season it moderately with chyan and white pepper, salt, beaten mace, chopped thyme, parsley, and young onions. Put a piece on each slash, and some over the whole, and a dust of flour; then bake it in a brisk oven, in a tin or iron dripping-pan. The back-shell, which is called the callipash, must be seasoned like the callipee, and baked in a dripping-pan, set upright, with four brick-bats, or any thing of that kind. An hour and a half will bake it, which must be done before the stew be put in. The fins, when boiled very tender, must be taken out of the soup, and put into a stewpan, with some good veal gravy, not high coloured, a little Madeira wine, seasoned and thickened as the callipash, and served in a dish by itself. The lights, heart, and liver, may be done the same way, but a little higher seasoned; or the lights and heart may be stewed with the callipash, and taken out before you put it into the shell, with a little of the sauce, adding a little more seasoning; but dish it by itself. The veal part may be made friandon, or Scotch collops of. The liver should never be stewed with the callipash, but always dressed by itself, after any manner you like; except you separate the lights and heart from the

the callipash, and then always serve them together in one dish. Take care to strain the soup, and serve it in a tureen or clean china bowl. The different dishes may be disposed of in the following manner: the callipee at the head of the table, the callipash at the bottom, and the lights, soup, fins, &c. in the middle.

Mock Turtle.

PUT the largest calf's head you can procure, with the skin on, into scalding water, and let it remain there till the hair comes off. Then clean it well in warm water, and boil it three quarters of an hour. Then take it out of the water, and slit it down the face. Take all the meat and skin from the bone as clean as possible, and be careful that you do not break off the ears. Lay it on a flat dish; stuff the ears with forcemeat, and tie them round with cloths. Take out the eyes, and pick all the rest of the meat clean from the bones; put it into a tossing-pan, with the nicest and fattest part of another calf's head, without the skin on, boiled as long as the above, and three quarts of veal gravy. Lay the skin in the pan on the meat, with the flesh side up, then cover the pan close, and let it stew one hour over a moderate fire. Put in three sweatbreads, fried to a white brown, an ounce of morels, the same quantity of truffles, five artichoke bottoms boiled, an anchovy boned and chopped small, a small quantity of chyan pepper, a little salt, half a lemon, three pints of Madeira wine, two large spoonfuls of mushroom catchup, one of lemon pickle, half a pint of mushrooms, and let them stew slowly half an hour longer, and stiffen it with flour and butter. Take the yolks of four eggs, boiled hard, and the brains of both heads previously boiled; cut the brains into pieces, of the size of nutmegs; make a rich forcemeat, and spread it on the caul of a leg of veal. Roll it up in a cloth, and boil it one hour, and then cut it in three parts, the middle to be the largest. Put the meat into the dish, and lay the head over it, with the skin side up; put the largest piece of forcemeat between the ears, and make the top of the ears to meet round

round it, in which ſtate it is called the crown of the turtle. Lay the other ſlices of the forcemeat at the narrow end, oppoſite to each other, and lay a few of the artichoke bottoms, eggs, muſhrooms, brains, morels, and truffles, upon the face and round it. Strain the gravy boiling hot upon it, and, as it ſoon grows cold, be as quick as poſſible in diſhing it up.

Salmon.

HAVING ſcaled your ſalmon, take out the blood, waſh the fiſh well, and lay it on a fiſh-plate. Put your water in a fiſh-pan, with a little ſalt, and when it boils, put in your fiſh for half a minute; then take it out for a minute or two. Do this four times, and then boil it till it be enough. When you take it out of the fiſh-pan, ſet it over the water to drain, and cover it with a cloth dipped in hot water. Fry a few ſlices of ſalmon, or ſome ſmall fiſh, and lay them round it. Scraped horſe-raddiſh and fennel will be a proper garniſh.

Salmon boiled in Wine.

TAKE ſome ſlices of bacon, fat and lean together, a pound of veal cut thin, and a pound and a half of beef. Strew over them ſome pepper and ſalt, and put them in a deep ſtew-pan; then a fine piece of freſh ſalmon, cut out of the middle. Put it into the ſtewpan upon the other ingredients, and pour in as much water as will juſt cover it, and no more. Set it over a gentle fire till the ſalmon is almoſt done, then pour the water entirely away, and put in two quarts of white wine, with an onion cut in pieces, ſome thyme and ſweet marjoram ſtripped from the ſtalks. Let them ſtew gently, and while they are doing, cut a ſweetbread into thin ſlices; then cut the ſlices acroſs, and ſtew them in a ſaucepan with ſome rich veal gravy. When they be enough, add a quarter of a pint of eſſence of ham. Take up the ſalmon, lay it in the diſh, and pour the ſweetbread and its ſauce over it.

Soles.

THEY muſt be boiled in ſalt and water, and ſerved up with anchovy ſauce.

Soles boiled with White Wine.

TAKE two or three pair of middling ſoles; when they are ſkinned and gutted, waſh them in ſpring-water; then put them on a diſh, and pour half a pint of white wine over them; turn them two or three times in it, and pour it away. Then cut off the heads and tails of the ſoles, and ſet on a ſtewpan with a little rich fiſh broth. Put in an onion cut to pieces, a bunch of ſweet herbs, pepper, ſalt, and a blade of mace. When this boils, put in the ſoles, and with them half a lemon cut in ſlices with the peel on. Let them ſimmer ſlowly; then take out the ſweet herbs, and put in a pint of ſtrong white wine, and a piece of butter rolled in flour. Let them all ſimmer together till the ſoles are enough. While the fiſh is doing, put in half a pint of veal gravy, and a quarter of a pint of eſſence of ham. Let it boil a little, take up the ſoles, and pour this over it.

Soles à la Françoiſe.

PUT a quart of water into an earthen diſh, with half a pint of vinegar. Skin and clean a pair of ſoles, put them into the vinegar and water, and let them lie two hours. Then take them out and dry them with a cloth; then put them into a ſtewpan, with a pint of white wine, a quarter of a pint of water, a very little thyme, a little ſweet marjoram, winter ſavoury, and an onion ſtuck with four cloves. Put in the ſoles, ſprinkle a very little bay-ſalt, and cover them cloſe. Let them ſimmer very gently till they are enough; then take them out, and lay them in a warm diſh before the fire. Put into the liquor, after it is ſtrained, a piece of butter rolled in flour, and let it boil till of a proper thickneſs. Lay the ſoles in a diſh, and pour the ſauce over them. A ſmall turbot, or any flat fiſh, may be dreſſed in the ſame manner.

Soles the Dutch Way.

TAKE a pair of large ſoles, ſkin, gut, and waſh them very clean in ſpring water. Set them on in a ſtewpan with ſome water and a little ſalt, and when it boils put in the ſoles, and let them boil a few minutes. Then put on a ſaucepan with ſome parſley cut ſmall in a little water, and let it ſtand till the water is all conſumed. Then ſhake in ſome flour, and put in a good piece of butter. Shake them well together till all is well mixed, and then lay the ſoles, when they are drained, upon a diſh, and pour the ſauce over them.

Trout.

BOIL them in vinegar, water, and ſalt, with a piece of horſeradiſh, white ſauce, anchovy ſauce, and plain butter.

Cod's Head.

FIRST take out the gills and the blood clear from the bone, and waſh the head well; then rub over it a little ſalt and a glaſs of allegar. Lay it on your fiſh-plate, and when your water boils, throw in a large handful of ſalt, and a glaſs of allegar. Put in your fiſh, and boil it gently half an hour; but if it be a large one, it will take three quarters. Take it up very carefully, and ſtrip off the ſkin nicely; put it before a briſk fire, dredge it with flour, and baſte it well with butter. When the froth begins to riſe, throw ſome crumbs of bread over it, and keep baſting it all the time to make it froth properly. When it looks of a fine white brown, diſh it up, and garniſh it with a few ſmall fiſh or oyſters fried, barberries, ſcraped horſeradiſh, and lemon cut in ſlices, laid round it. The roe and liver muſt be cut into ſlices, and a little of the lobſter out of the ſauce, in lumps, muſt be laid over it.

Salt Cod.

LET your fiſh lie in water all night; and if you put a glaſs of vinegar into the water, it will draw out the ſalt, and make it eat freſh. The next day boil it, and when it be enough, break it into fleaks on your diſh.

Pour over it parſnips boiled and beat fine, with butter and cream; but egg ſauce is more generally uſed. As it very ſoon grows cold, you muſt ſend it to table on a water-plate.

Cod Sounds.

COD ſounds, dreſſed like little turkies, is a pretty ſide diſh for a large table, or for a dinner in Lent. Boil your ſounds as for eating, but not too much. Take them up, and let them ſtand till they are quite cold; then make a forcemeat of chopped oyſters, crumbs of bread, a lump of butter, the yolks of two eggs, nutmeg, pepper, and ſalt, and fill your ſounds with it. Skewer them in the ſhape of a turkey, and lard them down each ſide as you would do a turkey's breaſt. Duſt them well with flour, and put them before the fire in a tin oven to roaſt. Baſte them well with butter. When they be enough, pour on them oyſter ſauce, and garniſh with barberries.

Turbot.

YOUR turbot muſt be waſhed clean; but by letting it lie too long in the water it will become ſoft. Rub ſome allegar over it, which will add to its firmneſs. Put it on your fiſh-plate, with the white ſide upwards, and pin a cloth over it tight under your plate, which will prevent its breaking. Boil it gently in hard water, with plenty of ſalt and vinegar, and ſcum it well, which will prevent the ſkin being diſcoloured. Be ſure not to put in your fiſh till the water boils, and when it be enough, take it up and drain it. Take the cloth off carefully, and ſlip the fiſh on your diſh; lay over it oyſter patties, or fried oyſters; put your lobſter or gravy ſauce into boats, and make uſe of criſp parſley and pickles for the garniſh.

Turbot boiled in Gravy.

TAKE a middling-ſized turbot, let it be well-waſhed, and wiped very dry. Then take a deep ſtewpan, put in the fiſh, with two bay-leaves, a handful of parſley, a large onion ſtuck with cloves, and ſome ſalt and pepper. Heat a pint of white wine boiling hot, and pour

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it upon the turbot. Then ſtrain in ſome very ſtrong veal gravy, more than will cover it. Set it over a ſtove till it is nearly enough, and then remove it on one ſide, that the full ſtrength of the ingredients may be infuſed into it. When it is quite done, put it on a hot diſh, ſtrain the gravy into a ſaucepan, with ſome butter and flour; pour ſome over the turbot, and the reſt into a ſauce-boat.

Turbot boiled, with Capers.

WASH and dry a ſmall turbot, then take ſome thyme, parſley, ſweet herbs, and an onion ſliced. Put them into a ſtewpan, then lay in the turbot, (the ſtewpan ſhould be juſt big enough to hold the fiſh.) Strew over the fiſh the ſame herbs that are under it, with ſome chives and ſweet baſil. Then pour in an equal quantity of white wine and white wine vinegar, till the fiſh is covered. Strew in a little bay-ſalt, with ſome whole pepper; ſet the ſtewpan over a gentle ſtove, encreaſing the heat by degrees, till it be enough. Then take it off the fire, but do not take the turbot out. Set a ſaucepan on the fire with a pound of butter, two anchovies ſplit, boned and waſhed, two large ſpoonfuls of capers cut ſmall, ſome chives whole, and a little pepper, ſalt, ſome nutmeg grated, a little flour, a ſpoonful of vinegar, and a little water. Set the ſaucepan over the ſtove, and keep ſhaking it round for ſome time, and then ſet the turbot on to make it hot. Put it in a diſh, and pour ſome of the ſauce over it; lay ſome horſe-radiſh round it, and put what remains of the ſauce in a boat.

Pike.

GUT and gill your pike, and having waſhed it well, make a good forcemeat of chopped oyſters, the crumb of half a penny loaf, a little lemon peel ſhred fine, a lump of butter, the yolks of two eggs, a few ſweet herbs, and ſeaſon them to your taſte with ſalt, pepper, and nutmeg. Mix all theſe well together, and put them into the belly of the fiſh, which muſt be ſewed up, and ſkewered round. It muſt be boiled in hard water, with

a little ſalt, and a tea-cup full of vinegar put into the fiſh-pan. Put in the fiſh as ſoon as the water boils, and, if it be of the middling ſize, half an hour's boiling will be ſufficient. Serve it up with oyſter-ſauce in a boat, having firſt poured a little on the fiſh. You may uſe pickled barberries and walnuts for a garniſh.

Sturgeon.

LAY as large a piece as you pleaſe of your fiſh all night in ſalt water, having firſt taken care to waſh it clean. Take it out the next morning, and rub it well with allegar, and let it lie in it two hours. Put your ſturgeon into the fiſh-kettle when full of boiling water, and throw in an ounce of bay-ſalt, a few ſprigs of ſweet marjoram, and two large onions. When you perceive the bones begin to leave the fiſh, take it up, and ſtrip off the ſkin; then flour it well; put it before the fire, and having baſted it with freſh butter, let it ſtand till it be of a fine brown. When you diſh it up, you muſt make uſe of the white ſauce, which you will find in Chap. XII. Criſp parſley and red pickles muſt be your garniſh.

Mackerel.

WHEN you have gutted your mackerel, dry them carefully in a clean cloth, and gently rub them over with vinegar. Lay them on your fiſh plate, and handle them as little as poſſible, they being a very tender fiſh, and liable to break. Put them into your fiſh-pan when your water boils, put in a little ſalt, and let them boil gently about a quarter of an hour. When you take them up, drain them well, and put the water that runs from them into a ſaucepan, with two ſpoonfuls of lemon pickle, one large ſpoonful of walnut catchup, the ſame of browning, a blade or two of mace, an anchovy, and a ſlice of lemon. Boil them all together about fifteen minutes, ſtrain it through a hair ſieve, and thicken it with flour and butter. This muſt be ſent up in one boat, and parſley ſauce in another. Your fiſh muſt be diſhed up with their tails in the middle, and ſcraped horſeradiſh and barberries will ſerve as garniſh.

Flat

Flat Fiſh.

UNDER this article we include flounders, plaiſe, and the various ſpecies of flat fiſh of that tribe. Firſt cut off the fins, nick the brown ſide under the head, and take out the guts. Dry them with a cloth, and boil them in ſalt and water. Garniſh them with red cabbage, and ſerve them up either with gravy, ſhrimp, cockle, or muſſel ſauce.

Herrings.

THOUGH herrings are ſeldom boiled, yet, as they are ſometimes ordered to be dreſſed in that manner, we ſhall direct the cook how that is to be done. Scale, gut, and waſh them, clean and dry them, and rub them over with a little ſalt and vinegar. Skewer their tails in their mouths, and lay them on your fiſh-plate. Put them in when the water boils, and in about ten or twelve minutes take them up. Let them drain properly, and then turn their heads into the middle of the diſh. Uſe parſley and butter for ſauce, and garniſh with ſcraped horſeradiſh.

Perch.

WHEN you have ſcaled, gutted, and waſhed your fiſh, put it into the water when it boils, with ſome ſalt, an onion cut into ſlices, and ſeparated into round rings, a handful of parſley clean picked and waſhed, and as much milk as will turn the water. Put the fiſh into a ſoup-diſh as ſoon as it be enough, and pour a little of the water, with the parſley and the onions over it. It may be ſerved up with butter and parſley in a boat, and with or without onions, as you chooſe. The ſame method may be obſerved in boiling a Trout.

Eels.

HAVING ſkinned, gutted, and taken the blood out of your eels, cut off their heads, dry them, and turn them round on your fiſh-plate. Boil them in ſalt and water, and ſerve them up with parſley ſauce.

Mullets.

Boil them in ſalt and water; when they are enough, pour away part of the water, and put to the reſt a pint of red wine, ſome ſalt and vinegar, two onions ſliced, with a bunch of ſweet herbs, ſome nutmeg, beaten mace, and the juice of a lemon. Boil theſe well together, with two or three anchovies. Then put in the fiſh, and when they have ſimmered in it ſome time, put them into a diſh, and ſtrain the ſauce over them. Shrimps or oyſters may be added.

CHAP. IV.

ROASTING.

Preliminary Hints and Obſervations.

IN roaſting all kinds of meat, it will be a uſeful method to put a little ſalt and water into the dripping-pan, and baſte the meat a little therewith. When it be dry, dredge it well with flour, and baſte it with freſh butter; becauſe it will give a better colour to your meat. The fire ſhould be regulated according to the thing to be dreſſed. If it be any thing very little or thin, then you ſhould have a pretty briſk fire, that it may be done quick and nice; if it be a large joint, then take care that a large fire is laid on to cake. The fire muſt be always clear at the bottom; and when the meat is half done, move the dripping-pan and ſpit a little from the fire, and ſtir it up, to make it burn clear and briſk; for a good fire is a material thing in the buſineſs of cookery. If it be *beef* you are roaſting, take care to paper the top, and baſte it well while it is at the fire, not forgetting to throw ſome ſalt on it. When the ſmoke draws to the fire, is a ſign that it is nearly enough; and then take off the paper,

paper, baſte it well, and dredge it with flour, to make it frothy; but never ſalt your meat before you lay it to the fire, as that will draw out part of the gravy.—If you intend to keep your meat a few days before you dreſs it, dry it well with a clean cloth, and dredge it all over with flour, hanging it where the air can come to it; but take care that you leave no damp place about it unwiped. In roaſting *mutton* or *lamb*, the loin, the chine and the ſaddle, muſt have the ſkin raiſed and ſkewered on, and, when near done, take off the ſkin, and baſte and flour it to froth it up. All other ſorts of mutton and lamb muſt be roaſted with a quick clear fire, without the ſkin being raiſed. You muſt be careful to roaſt *veal* of a fine brown; and if it be a fillet or loin, be ſure to paper the fat, that you may loſe as little of it as poſſible. At firſt keep it at ſome diſtance from the fire, but when it be ſoaked, put it nearer. When you lay it down, baſte it well with butter; and when it be nearly done, baſte it again, and dredge it with a little flour. The breaſt muſt be roaſted with the caul on, till the meat be enough done, and ſkewer the ſweet-bread on the back ſide of the breaſt. When it be ſufficiently roaſted, take off the caul, baſte it, and dredge a little flour over it. *Pork* ſhould be well done, or it will otherwiſe be apt to ſurfeit. When you roaſt a loin, cut the ſkin acroſs with a ſharp knife, in order to make the crackling eat the better. When you roaſt a leg of pork, ſcore it in the ſame manner as the loin, and ſtuff the knuckle part with ſage and onion, and ſkewer it up. Put a little drawn gravy in the diſh, and ſend it up with apple-ſauce in a boat. The ſpring, or hand of pork, if very young, and roaſted like a pig, eats very well; but, otherwiſe, it is much better boiled. The ſparib ſhould be baſted with a little butter, a very little duſt of flour, and ſome ſage and onion ſhred ſmall. Apple-ſauce is the only ſauce made for this joint. *Wild fowls* require a clear briſk fire, and ſhould be roaſted till they are of a light brown; but not too much; for it is a great fault to roaſt them till the gravy runs out of them, as they thereby loſe their fine flavour. *Tame fowls* require more roaſting,

roasting, as they are a long time before they get thoroughly heated. They should be often basted, in order to keep up a strong froth, and as it makes them of a finer colour, and rise better. *Pigs* and *geese* should be roasted before a good fire, and turned quick. *Hares* and *rabbits* require time and care, to see the ends are roasted enough. In order to prevent their appearing bloody at the neck when they be cut up, cut the neck skin, when they are half roasted, and let out the blood. Having thus premised these general rules for roasting, we shall now proceed to particulars.

A Fore Quarter of House Lamb.

HOUSE lamb requires to be well roasted. A small fore quarter will take an hour and a half; a leg, three quarters of an hour. For sauce, sallad, brocoli, potatoes, celery raw or stewed. Or for a fore quarter of lamb, cut off the shoulder, pepper and salt the ribs, and squeeze a seville orange over it.

Tongues or Udders.

THE tongue should be parboiled, before it be put down to roast; stick eight or ten cloves about it, baste it with butter, and serve it up with some gravy and sweetmeat sauce. An udder may be roasted after the same manner.

Sweetbreads.

FIRST parboil them, and when cold lard them with bacon, and roast them in a Dutch oven, or on a poor man's jack. For sauce, plain butter, ketchup and butter, or lemon sauce.

Venison.

IN order to roast a haunch of venison properly, as soon as you have spitted it, you must lay over it a large sheet of paper, and then a thin common paste, with another paper over that. Tie it fast, in order to keep the paste from dropping off; and if the haunch be a large one, it will take four hours roasting. As soon as it be done enough, take off both paper and paste, dredge it well with flour, and baste it with butter. As soon as it

becomes

becomes of a light brown, diſh it up with brown gravy, or currant jelly ſauce, and ſend up ſome in a boat.

Saddle of Mutton.

TAKE a ſaddle, and remove the ſkin very neatly near the rump, without taking it quite off, or breaking it. Take ſome lean ham, truffles, morells, green onions, parſley, thyme, ſweet herbs, all chopped ſmall, with ſome ſpice, pepper and ſalt. Strew it over the mutton where the ſkin is taken off; put the ſkin over it neatly, and tie over it ſome white paper well buttered, and roaſt it. When it is nearly enough, take off the paper, ſtrew over it ſome grated bread, and when it is of a fine brown, take it up. Have ready ſome good gravy for ſauce.

Haunch of Mutton.

TO dreſs a haunch of mutton veniſon faſhion, take a hind fat quarter of mutton, and cut the leg like a haunch. Lay it in a pan, with the backſide of it down, and pour a bottle of red wine over it, in which let it lie twenty-four hours. Spit it, and roaſt it at a good quick fire, and keep baſting it all the time with the ſame liquor and butter. It will require an hour and an half roaſting; and when it is done, ſend it up with a little good gravy in one boat, and ſweet ſauce in another. A good fat neck of mutton done in this manner, is eſteemed delicate eating.

Mutton with Oyſters.

TAKE a leg of mutton, after it has been killed two or three days, ſtuff it all over with oyſters, and roaſt it. Garniſh with horſeradiſh. It may be roaſted with cockles in the ſame manner.

Pigs.

COOKS, who chooſe to have the killing of the pig they are to dreſs, muſt proceed thus. Stick the pig juſt above the breaſt-bone, and run the knife into its heart; for if the heart is not touched, it will be a long while dying. As ſoon as it is dead, put it a few minutes in cold water, and rub it over with a little roſin, beat

beat exceedingly fine, or you may make uſe of its own blood for that purpoſe. Let it lie half a minute in a pail of ſcalding water, then take it out, lay it upon a clean table, and pull off all the hairs as faſt as poſſible; but if they do not come clean off, put it into the hot water again, and when it is perfectly clean, waſh it in warm water, and then in two or three cold waters, in order that it may not taſte of the roſin when dreſſed. Take off the four feet at the firſt joints, ſlit it down the belly, and take out all the entrails. Put the heart, liver, lights, and pettitoes together; waſh the pig well in cold water, and having perfectly dried it with a cloth, hang it up. When you roaſt your pig, put in a little ſage ſhredded, two tea-ſpoonfuls of ſalt, one of black pepper, and a cruſt of brown bread. Having ſpitted your pig, ſew it up, and lay it down to a briſk clear fire, with a pig-plate hung in the middle of it. As ſoon as the pig is warm, put a piece of butter in a cloth, and frequently rub the pig with it while it is roaſting; and, if it be a large one, it will require an hour and an half. When your pig becomes of a fine brown, and the ſteam draws to the fire, rub it quite dry with a clean cloth, and then rub it with a little cold butter, which will help to criſp it. Cut off the head with a ſharp knife, and take off the collar, the ears, and the jaw-bone. Split the jaw in two, and when you have cut the pig down the back, which muſt be done before you draw out the ſpit, lay the pig back to back on the diſh, a jaw on each ſide, an ear on each ſhoulder, and the collar at the ſhoulder. Garniſh it with a cruſt of brown bread grated, pour in your ſauce, and ſerve it up.

Another method of roaſting a pig is, having prepared it as above, ſpit it, and lay it to the fire, which muſt be a very good one at each end, or hang a flat iron in the middle of the grate. Before you lay it down to the fire, ſhred a little ſage very ſmall, take a piece of butter as big as a walnut, and a little ſalt and pepper; put this into the pig, and ſew it up ſtrongly. Then flour it all over, and continue to do ſo till the eyes drop out, or the crackling will be hard. Take care to ſave all

all the gravy that comes from it, and for this purpoſe put a baſon or pan under the dripping-pan, as ſoon as the gravy begins to run. When the pig be enough, ſtir up the fire briſkly, take a coarſe cloth with about a quarter of a pound of butter in it, and rub the pig all over till the crackling be quite criſp, when it muſt be taken up. Lay it in the diſh, and cut off the head with a ſharp knife, and, before you draw out the ſpit, cut the pig in two. Cut off the ears, and lay one at each end; divide the under jaw, and diſpoſe of them in the ſame manner. Put the gravy you ſaved into ſome melted butter, and boil them. Pour it into the diſh, with the brains bruiſed fine, and the ſage, mixed all together, ſerve it up.

Hind-quarter of a Pig, Lamb-faſhion.

AT that ſeaſon of the year, when houſe-lamb bears an extraordinary price, the hind-quarter of a large pig will be a very good ſubſtitute for it. Take off the ſkin and roaſt it, and it will eat like lamb. Serve it up with mint ſauce, or a ſallad. Half an hour roaſting will be ſufficient.

Ham or Gammon.

Having taken off the ſkin or rind, lay it in luke-warm water for two or three hours. Then lay it in a pan, pour upon it a quart of canary, and let it ſteep therein for ten or twelve minutes. When you have ſpitted it, put ſome ſheets of paper over the fat ſide, pour the canary, in which it was ſoaked, into the dripping-pan, and baſte it all the time it be roaſting. When it be roaſted enough, pull off the paper, and dredge it well with crumbled bread and parſley ſhred fine. Make the fire briſk, and brown it well. If you ſerve it up hot, garniſh it with raſpings of bread; but if cold, ſerve it on a clean napkin, and garniſh it with green parſley, for a ſecond courſe. Or you may do it thus: Take off the ſkin of the ham or gammon, when you have half boiled it, and dredge it with oatmeal ſifted very fine. Baſte it with butter, and roaſt it gently two hours. Stir up your fire, and then brown it quick; and when ſo done,

done, diſh it up, and pour brown gravy into the diſh. Garniſh with bread raſpings, if you ſerve it up hot; but with parſley if cold.

Calf's Head.

WASH the head very clean, take out the bones, and dry it well with a cloth. Make a ſeaſoning of beaten mace, pepper, ſalt, nutmeg, and cloves, ſome bacon cut very ſmall, and ſome grated bread. Strew this over it, roll it up, ſkewer it with a ſmall ſkewer, and tie it with tape. Roaſt it and baſte it with butter; make a rich veal gravy, thickened with butter, and roll it in flour. Some like muſhrooms and the fat part of oyſters; but it is very good without.

The German Way of dreſſing a Calf's Head.

TAKE a large calf's head, with great part of the neck cut with it. Split it in half, ſcald it very white, and take out the jaw-bone. Take a large ſtewpan or ſaucepan, and lay at the bottom ſome ſlices of bacon, then ſome thin beef ſtakes, with ſome pepper and ſalt. Then lay in the head, pour in ſome beef broth, a large onion ſtuck with cloves, and a bunch of ſweet herbs. Cover the ſtewpan very cloſe, and ſet it over a ſtove to ſtew. Then make a ragout, with a quart of good beef gravy, and half a pint of red wine. Let the wine be well boiled in the gravy; add to it ſome ſweetbreads parboiled, and cut in ſlices, ſome cocks-combs, oyſters, muſhrooms, truffles, and morels. Let theſe ſtew till they be tender. When the head is ſtewed, take it up, put it into a diſh, take out the brains, the eyes, and the bones. Then ſlit the tongue, cut it into ſmall pieces, cut the eyes in pieces alſo, and chop the brains; put theſe into a baking diſh, and pour ſome of the ragout over them. Then take the head, lay it upon the ragout, pour the reſt over it, and on that ſome melted butter. Then ſcrape ſome fine Parmeſan cheeſe, and ſtrew it over the butter, and ſend it to the oven. It does not want much baking, but only requires to be of a fine brown.

Calf's

Calf's Liver.

LARD it with bacon, (ſpit it firſt) and roaſt it. Serve it up with good gravy.

Ox Palates.

AFTER you have boiled your palates till they be tender, blanch them, cut them into ſlices, about two inches long, and lard half with bacon. Then have ready two or three pigeons, and two or three chicken-peepers; draw them, truſs them, and fill them with forcemeat. Having nicely larded half of them, let them be thus ſpitted on a bird-ſpit: a bird, a palate, a ſage-leaf, and a piece of bacon, and ſo on. Take cocks-combs and lamb-ſtones, parboiled and blanched; lard them with little bits of bacon, large oyſters parboiled, and each one larded with a piece of bacon. Put theſe on a ſkewer, with a little piece of bacon, and a ſage-leaf between them. Tie them on a ſpit and roaſt them. Then beat up the yolks of three eggs, ſome nutmeg, a little ſalt, and crumbs of bread. Baſte them with theſe all the time they be roaſting, and have ready two ſweet-breads, each cut in two, ſome artichoke bottoms cut into four and fried, and then rub the diſh with ſhalots. Lay the birds in the middle, piled one upon another, and lay the other things all ſeparate by themſelves round about in the diſh. Have ready for ſauce a pint of good gravy, a quarter of a pint of red wine, an anchovy, the oyſter liquor, and a piece of butter rolled in flour. Boil all theſe together, and pour it into a diſh, with a little juice of lemon. Garniſh with lemon.

Green Geeſe.

PUT a large lump of butter into the gooſe, ſpit it, and lay it down to the fire. Singe it, dredge it with flour, and baſte it well with butter. Baſte it three or four different times with cold butter, which will make the fleſh riſe much better than if it were baſted with the contents of the dripping-pan. If the gooſe be a large one, it muſt be kept to the fire three quarters of an hour;

hour; and when you think it is enough, dredge it with flour, baſte it till a fine froth riſes on it, and the gooſe be of a nice brown. Garniſh it with cruſt of bread grated round the edge of the diſh, and ſerve it up with a little brown gravy under it.

Stubble Geeſe.

TAKE a few ſage-leaves and two onions, and chop them as fine as poſſible. Mix them with a large piece of butter, two ſpoonfuls of ſalt, and one of pepper. Put this into the gooſe, ſpit it, and lay it down to the fire. Singe it, and duſt it with flour, and when it is thoroughly hot, baſte it with freſh butter. A large gooſe will require an hour and a half before a good fire, and when it be done, dredge and baſte it, pull out the ſpit, and pour in a little boiling water.

Chickens.

PLUCK your chickens very carefully, draw them, and cut off their claws only, and truſs them. Put them down to a good fire, ſinge, duſt, and baſte them with butter. A quarter of an hour will roaſt them; and when they be enough, froth them, and lay them on your diſh. Serve them up hot, with parſley and butter poured over them.

Fowls.

HAVING cleanſed and dreſſed your large fowls, put them down to a good fire, ſinge, duſt, and baſte them well with butter. They muſt be near an hour at the fire. Make your gravy of the necks and gizzards, and when you have ſtrained it, put in a ſpoonful of browning. Take up your fowls, pour ſome gravy into a diſh, and ſerve them up with egg ſauce.

Pheaſants.

PHEASANTS and partridges may be treated in the ſame manner. Duſt them with flour, and baſte them often with freſh butter, keeping them at a good diſtance from the fire. A good fire will roaſt them in half an hour. Make your gravy of a ſcrag of mutton,

a trea-

a tea-ſpoonful of lemon pickle, a large ſpoonful of catchup, and the ſame of browning. Strain it, and put a little of it into the diſh; ſerve them up with bread-ſauce in a baſon; and fix one of the principal feathers of the pheaſant in its tail.

Fowls, Pheaſant faſhion.

If you ſhould have but one pheaſant, and want two in a diſh, take a large full-grown fowl, keep the head on, and truſs it juſt as you do a pheaſant. Lard it with bacon, but do not lard the pheaſant, and no body will know it.

Pigeons.

SCALD, draw, and take the craws clean out of your pigeons, and waſh them in ſeveral waters. When you have dried them, roll a good lump of butter in chopped parſley, and ſeaſon it with pepper and ſalt. Put this into your pigeons, and ſpit, duſt, and baſte them. A good fire will roaſt them in twenty minutes, and when they be enough, ſerve them up with parſley and butter for ſauce, and lay round them bunches of aſparagus, if they be in ſeaſon.

Larks.

SKEWER a dozen of larks, and tie both ends of the ſkewer to the ſpit. Dredge and baſte them, and let them roaſt ten minutes. Break half a penny loaf into crumbs, and put them, with a piece of butter of the ſize of a walnut, into a toſſing-pan, and having ſhaken them over a gentle fire till they are of a light brown, lay them between the birds, and pour a little melted butter over them.

Quails.

TRUSS the quails, and make a ſtuffing for them with beef ſuet and ſweet herbs chopped very ſmall, ſeaſoned with a little ſpice. Put them upon a ſmall ſpit, and when they grow warm baſte them with water and ſalt; then dredge them, and baſte them with butter. For ſauce, diſſolve an anchovy in good gravy, with two

or three eſchalots cut very fine, and the juice of a Seville orange. Lay ſome fried bread-crumbs round the diſh.

Ducks.

KILL and draw your ducks; then ſhred an onion, and a few ſage leaves. Seaſon theſe with ſalt and pepper, and put them into your ducks. Singe, duſt, and baſte them with butter, and a good fire will roaſt them in twenty minutes; for the quicker they are done, the better they will be. Before you take them up, duſt them with flour, and baſte them with butter, to give them a good frothing and a pleaſing brown. Your gravy muſt be made of the gizzard and pinions, an onion, a tea ſpoonful of lemon pickle, a few pepper corns, and a large blade of mace, a ſpoonful of catchup, and the ſame of browning. Strain it, pour it into your diſh, and ſend it up with onion ſauce in a baſon.

Turkeys.

HAVING dreſſed your turkey, according to the preparatory directions already given for boiling it, in page 25, truſs its head down to the legs, and make your forcemeat, which muſt be thus prepared. Break a penny loaf into crumbs, ſhred a quarter of a pound of beef ſuet very fine, a little ſauſage meat, or veal minced and pounded, and ſeaſon to your taſte with pepper, ſalt, and nutmeg. Mix up all together lightly with three eggs, and ſtuff it into the craw. Spit it, and lay it down to a good fire, which muſt be clear and briſk. Singe, duſt it with flour, and baſte it ſeveral times with cold butter, which will froth it much better than the hot contents of the dripping-pan, and make the turkey more plump. When it be properly done, renew the frothing in the ſame manner as before, and diſh it up. A middling ſize turkey muſt be down at the fire an hour and a quarter. Pour into your diſh your ſauce, ſuch as you will find under the chapter of ſauces. Serve it up garniſhed with lemon and pickles.

Ruffs and Rees.

THESE birds are ſaid to be peculiar to Lincolnſhire, being very rarely found in any other county. The propereſt food to give them is white bread and boiled milk, and they will be fat in about eight or ten days; but they muſt be fed ſeparately, they being ſo delicate a bird, that they will not both eat out of the ſame pot or trough. When you kill them, ſtrip the ſkin off the head and neck, with the feathers on, and then pluck and draw them. Put them at a good diſtance from the fire in roaſting, and they will be done enough in about twelve minutes, if the fire be good. When you take them up, ſlip the ſkin on again with the feathers on. Garniſh the diſh with criſp crumbs of bread round it, and ſend them up with gravy under them, ſuch as is directed for the pheaſant, and bread ſauce in a boat.

Rabbits.

CASE your rabbits, ſkewer their heads with their mouths upon their backs, ſtick their fore legs into their ribs, and ſkewer the hind legs double. Break half a penny loaf into crumbs, a little parſley, thyme, ſweet marjoram, and lemon peel. Shred all theſe fine, and ſeaſon them with pepper, ſalt, and nutmeg. Mix them up into a light ſtuffing, with two eggs, a little cream, and a quarter of a pound of butter. Put it into their bellies, ſew them up, and dredge and baſte them well with butter. Take them up when they have roaſted an hour; chop the livers, and lay them in lumps round the edge of your diſh. Serve them up with parſley and butter for ſauce.

Rabbits dreſſed Hare faſhion.

LARD your rabbit with bacon, and roaſt it in the manner of a hare. If you lard it you muſt make gravy ſauce; but if it be not larded, white ſauce will be moſt proper.

Hares.

HAVING ſkewered your hare with the head upon one ſhoulder, the fore legs ſtuck into the ribs, and the

hind legs double, proceed to make your pudding, which muſt be done in this manner. Crumble a penny loaf, put to it a quarter of a pound of beef marrow or ſuet, the like quantity of butter, ſhred the liver, put in a ſprig or two of winter ſavory, a little lemon peel, an anchovy, a little chyan pepper, and half a nutmeg grated. Mix theſe up in light forcemeat, with a glaſs of red wine, and two eggs; put it into the belly of the hare, and ſew it up. Put a quart of milk into the dripping-pan, and baſte your hare with it till a very little of the milk be left. If it be a large hare, it will require an hour and a half doing; and when it is nearly done, duſt and baſte it with butter till it be properly frothed.

Woodcocks and Snipes.

HAVING put your birds on a little ſpit, take a round of a threepenny loaf, and toaſt it brown; lay it in a diſh under the birds; and when you lay them down to the fire, baſte them with a little butter, and let the trail drop on the toaſt. When they be roaſted enough, put the toaſt in the diſh, and lay the birds on it. Pour about a quarter of a pint of gravy into the diſh, and ſet it over a lamp or chaffing-diſh, for three or four minutes, when the whole will be in a proper condition to be ſent to the table. Obſerve never to take any thing out of a woodcock or ſnipe.

Eels and Lampreys.

EELS and lampreys are roaſted with puddings in their bellies in the ſame manner. Cut off their heads, gut them, and take out the blood from the bone as clean as poſſible. Make a forcemeat of ſhrimps or oyſters, chopped ſmall, half a penny loaf crumbled, a little lemon peel ſhred fine, the yolks of two eggs, and a little ſalt, pepper, and nutmeg. Put this into the bellies of the fiſh, ſew them up, and turn them round on the diſh. Put flour and butter over them, pour a little water into the diſh, and bake them in a moderate oven. When you take them out, take the gravy from under them, and ſkim off the fat; ſtrain it through a hair

hair ſieve, and add to it a tea-ſpoonful of lemon pickle, two of browning, a large ſpoonful of walnut catchup, a glaſs of white wine, an anchovy, and a ſlice of lemon. Let it boil ten minutes, and thicken it with butter and flour. Lemon and criſp parſley may ſerve as a garniſh.

Lobſters.

PUT a ſkewer into the vent of the tail of the lobſter, to prevent the water getting into the body of it, and put it into a pan of boiling water, with a little ſalt in it, and if it be a large one, it will take half an hour boiling. Then lay it before the fire, and baſte it with butter till it has a fine froth. Diſh it up with plain melted butter in a boat. This is a better way than actually roaſting them, and is not attended with half the trouble.

Cod's Head.

HAVING waſhed the head very clean, and ſcored it with a knife, ſtrew a little ſalt on it, and lay it in a ſtew-pan before the fire, with ſomething behind it, that the fire may roaſt it. Throw away all the water that comes from it the firſt half hour; then throw on it a little nutmeg, cloves, mace beat fine, and ſalt. Flour it, and baſte it with butter. When that has lain ſome time, turn and ſeaſon it, and baſte the other ſide the ſame. Turn it often, then baſte it with butter and crumbs of bread. If it be a large head, it will take four or five hours baking. Have ready ſome melted butter with an anchovy, ſome of the liver of the fiſh boiled and bruiſed fine, and mix it well with the butter, and two yolks of eggs beat fine. Then ſtrain them through a ſieve, and put them into the ſaucepan again, with a few ſhrimps or pickled cockles, two ſpoonfuls of red wine, and the juice of a lemon. Pour it into the pan in which the head was roaſted, and ſtir it all together. Then pour it into the ſaucepan, keep it ſtirring, and let it boil. Pour it into a baſon, and garniſh the head with fried fiſh, lemon, and ſcraped horſe-radiſh. If you have a large tin oven, it will better anſwer the purpoſe.

CHAP. V.

BAKING.

Mutton Steaks.

CUT a loin of mutton into ſteaks, and ſeaſon them with pepper and ſalt. Butter a diſh, and lay them in. Take a quart of milk, ſix eggs well beaten, and four ſpoonfuls of flour; beat the flour and eggs together in a little milk, and then put the reſt to it. Put in ſome beaten ginger and ſalt, pour it over the ſteaks, and ſend it to bake. Half an hour will bake it.

Leg of Beef.

CUT the meat off a leg of beef, and break the bones; put it into an earthen pan, with two onions, and a bundle of ſweet herbs, and ſeaſon it with a ſpoonful of whole pepper, and a few cloves and blades of mace. Cover it with water, and having tied the pot down cloſe with brown paper, put it into the oven to bake. As ſoon as it is enough, take it out and ſtrain it through a ſieve, and pick out all the fat and ſinews, putting them into a ſaucepan, with a little gravy, and a piece of butter rolled in flour. Set the ſaucepan on the fire, ſhake it often, and when it is thoroughly hot, pour it into the diſh, and ſend it to table. Ox cheek may be done in the ſame manner; and if you ſhould think it too ſtrong, you may weaken it by pouring in a ſufficient quantity of hot water; but cold water will ſpoil it.

Rump of Beef.

TAKE a rump of beef and bone it, beat it well with a rolling-pin, cut off the ſinew, and lard it with a large piece of bacon. Seaſon your lards with pepper, ſalt, and cloves, and lard acroſs the meat, that it may cut handſomely. Seaſon every part of the meat with pepper, ſalt, and cloves; put them in an earthen pot, with all the broken bones, half a pound of butter, ſome

bay

bay leaves, ſome whole pepper, one or two ſhalots, and ſome ſweet herbs. Cover the top of the pan well; then put it in an oven, and let it ſtand eight hours. Serve it up with ſome dried ſippets, and its own liquor.

Calf's Head.

TAKE a calf's head, and pick and waſh it very clean. Get an earthen diſh large enough to hold the head, and rub the inſide of the diſh with butter. Lay ſome long iron ſkewers acroſs the top of the diſh, and lay the head on them. Skewer up the meat in the middle, that it may not touch the diſh, and then grate ſome nutmeg on every part of it, a few ſweet herbs, ſhred ſmall, ſome crumbs of bread, and a little lemon-peel cut fine. Then flour it all over, and having ſtuck pieces of butter in the eyes, and on different parts of the head, flour it again. Let it be well baked, of a fine brown. You may throw a little pepper and ſalt over it, and put into the diſh a piece of beef cut ſmall, a bundle of ſweet herbs, an onion, a blade of mace, ſome whole pepper, two cloves, a pint of water, and boil the brains with ſome ſage. When the head be enough, lay it on a diſh, and put it before the fire to keep warm; then ſtir all together in the diſh, and put it in a ſaucepan; then ſtrain it off, and put it into the ſaucepan again. Put into it a piece of butter rolled in flour, the ſage and the brains chopped fine, a ſpoonful of catchup, and two ſpoonfuls of red wine. Boil them together, take the brains, beat them well, and mix them with the ſauce. Pour all into the diſh, and ſend it to table. The tongue muſt be baked in the head, and not cut out, as the head will then lie in the diſh more handſomely.

Pigs.

WHEN neceſſity obliges you to bake a pig, lay it in a diſh, flour it well all over, and rub the pig over with butter. Butter the diſh in which you intend to put it, and put it in the oven. Take it out as ſoon as it be enough; and having rubbed it over with a butter cloth, put it into the oven again till it be dry; then

take it out, lay it in a diſh, and cut it up. Take off the fat from the diſh it was baked in, and ſome good gravy will remain at the bottom. Add to this a little veal gravy, with a piece of butter rolled in flour, and boil it up; put it up into the diſh, with the brains and ſage in the belly.

Salmon.

CUT a piece of ſalmon in ſlices of an inch thick, and make forcemeat as follows; take ſome of the fleſh of the ſalmon, and the ſame quantity of the meat of an eel, with a few muſhrooms. Seaſon it with pepper, ſalt, nutmeg, and cloves. Beat it all together till it is very fine. Boil the crumb of a halfpenny roll in milk, beat it with four eggs till it be thick; then let it cool, and mix it all together with four raw eggs. Take the ſkin from the ſalmon, and lay the ſlices in a diſh. Cover every ſlice with a forced meat, pour ſome melted butter over them, and add a few crumbs of bread. Lay a cruſt round the diſh, and ſtick oyſters round it. Put it into an oven, and when it is of a fine brown, pour over it a little melted butter, with ſome red wine boiled in it, and the juice of a lemon.

Carp.

HAVING ſcaled, waſhed, and cleaned a brace of carp properly, get an earthen pan deep enough for them to lie in properly; and having buttered the pan a little, lay in the carp. Seaſon them with a little black and white pepper, mace, cloves, nutmegs, a bundle of ſweet herbs, an onion, and an anchovy; pour in a bottle of white wine, cover them cloſe, and put them into a hot oven. If they be large, they will require an hour baking; but if they be ſmall, a leſs time will do them. When they be enough, take them up carefully, and lay them in a diſh. Set it over hot water to keep it hot, and cover it cloſe. Pour all the liquor in which they were baked into a ſaucepan; let it boil a minute or two, ſtrain it, and add half a pound of butter rolled in flour. Keep ſtirring it all the time it is boiling; ſqueeze in the juice of half a lemon, and put in a proper quantity

of

of ſalt, obſerving to ſkim all the fat off the liquor. Pour the ſauce over the fiſh, lay the roes round them, and garniſh with lemon.

Cod's Head.

MAKE the head very clean, and lay it in the pan, which you muſt firſt rub round with butter. Put in a bundle of ſweet herbs, an onion ſtuck with cloves, three or four blades of mace, half a large ſpoonful of black and white pepper, a nutmeg bruiſed, a quart of water, a little piece of lemon-peel, and a little piece of horſe-radiſh. Duſt the head with flour, grate a little nutmeg over it, ſtick a piece of butter on various parts of it, and ſprinkle raſpings all over it; put it into the oven, and when it be enough, take it out of that diſh, and lay it carefully in the diſh in which you intend to ſerve it up. Set the diſh over boiling water, and cover it up cloſe, to prevent its getting cold. In the mean time, as expeditiouſly as you can, pour all the liquor out of the diſh, in which it was baked, into a ſaucepan, and let it boil three or four minutes; then ſtrain it, and put in a gill of red wine, two ſpoonfuls of catchup, a pint of ſhrimps, half a pint of oyſters, a ſpoonful of muſh-room pickle, a quarter of a pound of butter rolled in flour, and ſtill all together till it be thick and boils; then ſtrain it, and pour it into the diſh, and have ready ſome toaſt, cut three corner ways, and fried criſp. Stick pieces of the toaſt about the head and mouth, and lay the remainder round the head. Garniſh with lemon notched, ſcraped horſe-radiſh, and parſley criſped in a plate before the fire.

Herrings.

HAVING ſcaled, waſhed, and dried your herrings properly, lay them on a board, and take a little black Jamaica pepper, a few cloves, and plenty of ſalt; mix them together, and rub the fiſh all over with it. Lay them ſtraight in a pot, cover them with allegar, tie a ſtrong paper over the top, and bake them in a mode-rate oven. They may be eaten either hot or cold, and they will keep two or three months, if the allegar be good.

Sprats,

Sprats.

IF ſprats are properly prepared and baked, they will eat well, and keep ſome time. For this purpoſe, rub your ſprats with ſalt and pepper, and to every two pints of vinegar, put one pint of red wine. Diſſolve a penny-worth of cochineal, lay your ſprats in a deep earthen diſh, and pour in as much vinegar, red wine, and cochineal, as will cover them. Tie a paper over them, and ſet them in an oven all night.

CHAP. VI.

BROILING.

Preliminary Hints and Obſervations.

BEFORE you lay your meat on the gridiron, be careful that your fire be very clear. Turn your meat quickly while it be broiling, and have a diſh, placed on a chaffing-diſh of hot coals, to put your meat in as faſt as it be ready, and carry it hot and covered to table. Obſerve never to baſte any thing on the gridiron, becauſe that may be the means of burning it, and making it ſmoaky.

Beef Steaks.

THE beſt beef ſteaks are thoſe cut off a rump, and ſhould not be more than half an inch in thickneſs. Rub the gridiron with beef ſuet, and let the fire be clear. When the gridiron be hot, lay your ſteaks on it, and let them broil till they begin to look brown. Then turn them, and when the otherſide be brown, lay them on a hot diſh, with a ſlice of butter between each ſteak, and ſprinkle a little pepper and ſalt over them. Let them ſtand two or three minutes, and in the mean time

ſlice

ſlice a ſhalot, as thin as poſſible, into a ſpoonful of water. Lay your ſteaks again on the gridiron, and keep them turning, till they be enough. Put them on your diſh, pour the water and ſhalot among them, and ſerve them up.

Mutton Chops.

TAKE a loin of mutton, and cut chops from it about half an inch thick, and cut off the ſkin, and part of the fat. Rub your gridiron with ſuet as ſoon as it be hot, and lay on your chops. Keep turning them often, and take great care that the fat which falls from them, do not make the fire blaze and ſmoak your chops. Put them into a diſh as ſoon as you think they be done, and rub them with butter. Slice a ſhalot very thin into a ſpoonful of water, and pour it on them with a ſpoonful of muſhroom catchup, and a little ſalt.

Pork Chops.

THE ſame rules we have laid down for broiling mutton, will hold good with reſpect to pork chops, with this difference only, that pork requires more broiling than mutton. As ſoon as they be enough, put a little good gravy to them, and ſtrew a little ſage, rubbed fine, over them, which will give them an agreeable flavour.

Chickens.

HAVING ſlitted your chickens down the back, ſeaſon them with pepper and ſalt, and lay them on the gridiron, over a clear fire, and at a great diſtance. Let the inſide continue next the fire till it be nearly half done. Then turn them, taking care that the fleſhy ſides do not burn, and let them broil till they are of a fine brown. Have good gravy ſauce, with ſome muſhrooms, and garniſh them with lemon and the liver broiled, and the gizzards cut, ſlaſhed, and broiled, with pepper and ſalt; or you may uſe any other ſauce you fancy.

Pigeons.

WHEN you ſet about to broil pigeons, take care that your fire be clear. Take ſome parſley ſhred fine,

a piece of butter as big as a walnut, with a little pepper and ſalt, and put it into the bellies. Tie them at both ends, and put them on the gridiron. Or you may ſplit and broil them, having firſt ſeaſoned them with pepper and ſalt. Serve them up with a little parſley and butter in the diſh.

Weavers.

GUT them, and waſh them clean; dry them in a clean cloth, and flour them; then broil them, and have melted butter in a cup. They are a fine fiſh, and cut as firm as a ſoal; but you muſt take care not to hurt yourſelf with the two ſharp bones in the head.

Cod.

CUT the cod in ſlices about two inches thick, and dry and flour them well. Make a good clear fire, rub the gridiron with a piece of chalk, and ſet it high from the fire. Turn them often till they be quite enough, and of a fine brown. They require a great deal of care to prevent them from breaking. Lobſter or ſhrimp ſauce.

Crimped Cod.

PUT a gallon of pump-water into a pot, and ſet it on the fire, with a handful of ſalt. Boil it up ſeveral times, and keep it clean ſcummed. When it is well cleared from the ſcum, take a middling cod, as freſh as poſſible, and throw it into a tub of freſh pump-water. Let it lie a few minutes, and then cut it into ſlices two inches thick. Throw theſe into the boiling brine, and let it boil briſkly a few minutes. Then take out the ſlices, take great care not to break them, and lay them on a ſieve to drain. When they are well dried, flour them, and lay them at a diſtance upon a very good fire to broil. Lobſter or ſhrimp ſauce.

Trout.

CLEAN and waſh, and dry them well in a cloth; tie them round with packthread from top to bottom, to keep them entire and in ſhape. Then melt ſome butter,

with

with a good deal of baſket ſalt. Pour it all over the trout till it is perfectly covered; then put it on a clear fire, at a great diſtance, that it may do gradually. For ſauce, waſh and bone an anchovy, and cut it very ſmall; chop a large ſpoonful of capers; melt ſome butter, with a little flour, pepper, ſalt, and nutmeg, and half a ſpoonful of vinegar. When the trout is done, lay it in a warm diſh, and pour the ſauce over it.

Cod-ſounds.

LAY them a few minutes in hot water; then take them out, and rub them well with ſalt, and take off the ſkin and black dirt, when they will look white. After this put them into water, and give them a boil. Take them out, flour them well, pepper and ſalt them, and then put them on the gridiron. As ſoon as they be enough, lay them on your diſh, and pour melted butter and muſtard over them. Remember that they muſt be broiled whole.

Lobſter.

WHEN the lobſters are broiled, ſplit their tails and chines, crack their claws, and pepper and ſalt them. Take out their bodies, and what is called the lady. Then put them again into the ſhells, and then upon the gridiron over a clear fire, as alſo the tails and the claws. Baſte them with butter, and ſend them to table, with melted butter in a boat.

Mackerel.

HAVING cleaned your mackerel, ſplit them down the back, and ſeaſon them with pepper and ſalt, ſome mint, parſley, and fennel chopped very fine. Flour them, and fry them of a fine light brown, and put them on a diſh and ſtrainer. Let your ſauce be fennel and butter, and garniſh them with parſley.

If you chooſe to broil your mackerel whole, waſh them clean, cut off their heads, and pull out their roes at the neck end. Boil their roes in a little water; then bruſh them with a ſpoon, beat up the yolk of an egg, a little nutmeg, a little lemon-peel cut fine, ſome thyme,

ſome

ſome parſley boiled and chopped fine, a little ſalt and pepper, and a few crumbs of bread. Mix theſe well together, and fill the diſh with them. Flour them well, and broil them nicely. Butter, catchup, and walnut pickle, will make a proper ſauce.

Salmon.

CUT your freſh ſalmon into thick pieces, and then flour them and broil them. Lay them in your diſh, and ſerve them up with plain melted butter in a boat.

Eels.

HAVING ſkinned, gutted, and waſhed your eels, dry them with a cloth, and rub them with the yolk of an egg. Strew crumbs of bread over them, ſome chopped ſage and parſley, and ſeaſon them with pepper and ſalt. Baſte them well with butter, and broil them on a gridiron. Your ſauce muſt be parſley and butter.

Eels pitch-cocked.

HAVING ſkinned and cleanſed your eels as before, ſprinkle them with pepper, ſalt, and a little dried ſage. Turn them backward and forward, and ſkewer them. Rub your gridiron with beef ſuet, and broil them till they are of a fine brown. Put them on your diſh, ſerve them up with melted butter, and lay fried parſley round the diſh.

Haddocks and Whitings.

HAVING gutted and waſhed your fiſh, dry them with a cloth, and rub a little vinegar over them, which will contribute to preſerve the ſkin whole. Dredge them well with flour, and rub your gridiron with beef ſuet. Let your gridiron be very hot when you lay your fiſh on, otherwiſe they will ſtick to it. Turn them two or three times while they are broiling, and when they be enough, ſerve them up with melted butter, and lay pickles round them.

Another method is, when you have cleaned and dried your fiſh as before directed, put them in a tin oven, and ſet them before a quick fire. Take them from

from the fire as ſoon as the ſkins begin to riſe, and having beaten up an egg, rub it over them with a feather. Sprinkle a few crumbs of bread over them, dredge them well with flour, and rub your gridiron when hot with ſuet or butter; but it muſt be very hot before you lay your fiſh on it. When you have turned them, rub a little butter over them, and keep turning them, as the fire may require, till they be enough, which may be known by their browning. Serve them up with either ſhrimp ſauce, or melted butter, and garniſh them with muſſels, or red cabbage.

Mullets.

SCALE and gut your mullets, and cut gaſhes in their ſides. Dip them in melted butter, and broil them at a diſtance from the fire. For ſauce, anchovy, with capers, and a little Seville orange or lemon ſqueezed into it.

Herrings.

SCALE, gut, and cut off their heads; waſh them clean, and dry them in a cloth; flour them, and broil them. Take the heads and maſh them, and boil them in ſmall-beer or ale, with a little whole pepper and onion. When it has boiled a quarter of an hour, ſtrain it off, thicken it with butter and flour, and a good deal of muſtard. Lay the fiſh in the diſh, and pour the ſauce in a boat.

Potatoes.

HAVING firſt boiled them, peel them, cut them into two, and broil them till they be brown on both ſides. Then lay them in the plate or diſh, and pour melted butter over them.

Eggs.

HAVING cut a toaſt round a quarten loaf, brown it, lay it on your diſh, butter it, and very carefully break ſix or eight eggs on the toaſt. Take a red hot ſhovel, and hold it over them. When they be done, ſqueeze a Seville orange over them, grate a little nutmeg over it, and ſerve it up for a ſide-plate. Or you may

may poach your eggs, and lay them on a toaſt, or toaſt your bread criſp, and pour a little boiling water over it. Seaſon it with a little ſalt, and then lay your poached eggs on it.

CHAP. VII

FRYING.

Preliminary Hints and Obſervations.

BE careful always to keep your frying-pan clean, and ſee that it is properly tinned. When you fry any ſort of fiſh, firſt dry them in a cloth, and then flour them. Put into your frying pan a plenty of dripping or hog's lard, and let it be boiling hot before you put in your fiſh. Butter is not ſo good for the purpoſe, as it is apt to burn and blacken the fiſh, and make them ſoft. When you have fried your fiſh, lay them in a diſh or hair ſieve to drain, before you ſend them up to table. When you fry parſley, be ſure to pick it very cautiouſly, waſh it well, dip it into cold water, and throw it into a pan of boiling fat. This will make it very criſp, and of a fine green, provided you do not let it remain too long in the pan.

Veniſon.

BONE your veniſon, if it be either the neck or breaſt; but if it be the ſhoulder, the meat muſt be cut off the bone in ſlices. Make ſome gravy with the bones; then take the meat and fry it of a light brown; take it up, and keep it hot before the fire. Put ſome flour to the butter in the pan, and keep ſtirring it till it be quite thick and brown. Take care it does not burn. Stir in half a pound of fine ſugar beat to powder, put in

in the gravy that came from the bones, and ſome red wine. Make it the thickneſs of a fine cream; ſqueeze in the juice of a lemon, warm the veniſon in it, put it in the diſh, and pour the ſauce over it.

Ox Tongues.

BOIL them till they be tender, cut them in ſlices, and ſeaſon them with a little nutmeg, cinnamon, and ſugar; beat the yolk of an egg well, and with a feather rub it over the ſlices of tongue, adding a little lemon juice. Make ſome butter boiling hot in the frying pan, which it is when it has done hiſſing, and put in the ſlices. When they are enough, ſerve them up with white wine, ſugar, and melted butter, well beaten in a boat.

Ox Feet.

LET them boil till they be tender; then ſkin and ſplit them, and take out the bones, and fry them in butter. When they have fried a little, put in ſome mint and parſley ſhred ſmall, a little ſalt, and ſome beaten butter; beat the yolks of eggs, ſome mutton gravy and vinegar, the juice of a lemon or orange, and nutmeg. Lay it in the diſh, and pour the ſauce over it. Some put a little ſhred onion in it.

Beef Steaks.

HAVING cut your ſteaks in the ſame manner as for broiling, put them into a ſtewpan, with a good piece of butter, ſet them over a a very ſlow fire, and keep turning them till the butter becomes of the conſiſtence of white gravy. Pour it into a baſon, and add more butter to them. When they are nearly fried, pour all the gravy into a baſon, and put more butter in your pan. Fry your ſteaks over a briſk fire till they be of a light brown, and then take them out of the pan. Put them into a pewter diſh made hot, ſlice a ſhalot among them, and put in ſome of the gravy that was drawn from them, and pour it hot upon them.

Another method is, take rump-ſteaks, pepper and ſalt them, and fry them in a little butter very quick,

and brown; then put them into a diſh, and pour the fat out of the frying-pan. Take half a pint of hot gravy, half a pint of hot water, and put into the pan. Add to it a little butter rolled in flour, a little pepper and ſalt, and two or three ſhalots chopped fine. Boil them up in your pan for two minutes, and pour it over the ſteaks. You may garniſh with a little ſcraped horſe-radiſh round your diſh.

Loin or Neck of Lamb.

HAVING cut your lamb into chops, rub both ſides of them with the yolk of an egg, and ſprinkle ſome crumbs of bread over them, mixed with a little parſley, thyme, marjoram, winter ſavory, and a little lemon-peel, all chopped very fine. Fry them in butter till they are of a nice light brown, and garniſh with fried parſley.

Veal Cutlets.

CUT your veal into pieces about the thickneſs of half a crown, and as long as you pleaſe. Dip them in the yolk of an egg, and ſtrew over them crumbs of bread, a few ſweet herbs, ſome lemon-peel, and a little grated nutmeg, and fry them in freſh butter. While they are frying, make a little gravy, and when the meat be done, take it out, and lay it in a diſh before the fire; then ſhake a little flour into the pan, and ſtir it round. Put in a little gravy, ſqueeze in a little lemon, and pour it over the veal. Make uſe of lemon for your garniſh.

Cold Veal.

CUT your veal into pieces of the thickneſs of a half-crown, and as long as you pleaſe. Dip them in the yolk of an egg, and then in crumbs of bread, with a few ſweet herbs, and ſhred lemon-peel in it. Grate a little nutmeg over them, and fry them in freſh butter. The butter muſt be hot, juſt enough to fry them in. In the mean time make a little gravy of the bone of the veal, and when the meat be fried, take it out with a fork, and lay it in a diſh before the fire. Then ſhake a little flour into the pan, and ſtir it round. Then put in

in a little gravy, ſqueeze in a little lemon, and pour it over the veal. Garniſh with lemon.

Sweetbreads.

CUT them into long ſlices, beat up the yolk of an egg, and rub it over them with a feather. Make a ſeaſoning of pepper, ſalt, and grated bread; dip them into it, and fry them in butter. For ſauce, catchup and butter, with gravy, or lemon ſauce. Garniſh with ſmall ſlices of toaſted bacon and criſped parſley.

Tripe.

CUT your tripe in long pieces, and of about three inches wide; put it into ſome ſmall-beer batter, or yolks of eggs, and have a large pan of good fat. Fry it till it be brown; then take it out, and put it to drain, and ſerve it up with plain butter in a boat.

Sauſages.

TAKE ſix apples, and ſlice four of them as thick as a crown-piece; cut the other two in quarters, and fry them with the ſauſages till they be brown. Lay the ſauſages in the middle of the diſh, and the apples round them. Garniſh with the quartered apples. Sauſages fried, and ſtewed cabbage, make a good diſh. Heat cold peaſe-pudding in a pan, lay it in the diſh, and the ſauſages round; heap the pudding in the middle, and lay the ſauſages all round up edgeways, except one in the middle at length.

Potatoes.

CUT your potatoes into thin ſlices, as big as a crown-piece, and fry them brown. Lay them in a diſh or plate, and pour melted butter, ſack, and ſugar over them. Theſe are a pretty corner plate.

Artichokes.

HAVING blanched them in water, flour them, and fry them in freſh butter. Lay them in your diſh, and pour melted butter over them. Or you may put a little red wine into the butter, and ſeaſon with nutmeg, pepper, and ſalt.

Celery.

CUT off the green tops of ſix or eight heads of celery, and take off the outſide ſtalks. Waſh them well, and pare the roots clean. Then have ready half a pint of white wine, the yolks of three eggs beat fine, and a little ſalt and nutmeg. Mix all well together with flour into a batter, and dip every head into the batter, and fry them in butter. When they be enough, lay them in your diſh, and pour melted butter over them.

Turbots.

THE turbot muſt be ſmall; cut it acroſs as if it were ribbed; when it is quite dry, flour it, and put it in a large frying-pan, with boiling lard enough to cover it. Fry it till it is brown, and then drain it. Clean the pan, put into it claret or white wine, almoſt enough to cover it, anchovy, ſalt, nutmeg, and a little ginger. Put in the fiſh, and let it ſtew till half the liquor is waſted. Then take it out, and put in a piece of butter rolled in flour, and a minced lemon. Let them ſimmer till of a proper thickneſs; rub a hot diſh with a piece of eſchalot, lay the turbot in a diſh, and pour the hot ſauce over it.

Soles.

HAVING ſkinned your ſoles in the ſame manner you do eels, except taking off their heads, which muſt not be done, rub them over with an egg, and ſtrew over them crumbs of bread. Fry them over a briſk fire in hog's lard till they be brown. Garniſh with green pickles, and ſerve them up with melted butter.

Smelts.

DRAW the guts out at the gills, but leave in the melt or roe; dry them with a cloth, beat an egg, rub it over them with a feather, and ſtrew crumbs of bread over them. Fry them with hog's lard or beef ſuet, and put in your fiſh when it be boiling hot. Shake them a little, and fry them till they be of a fine brown. Drain them on a diſh, or in a ſieve; and when you diſh them, put a baſon bottom up, in the middle of your diſh,

and lay the tails of your fiſh on it. Fry a handful of parſley in the manner directed in the firſt article of this chapter.

Oyſters.

WHEN you intend to fry your oyſters, you muſt always chooſe thoſe of the larger kind. Take the yolks of two eggs, and beat them; put to them a little nutmeg, a blade of mace pounded, a ſpoonful of flour, and a little ſalt; dip your oyſters therein, and fry them in hog's lard till they be of a light brown. They are a proper garniſh for moſt made diſhes, as well as for cods and calves heads.

Carp.

SCALE and gut your carp, then waſh them clean, lay them in a cloth to dry, flour them, and fry them of a fine light brown. Take ſome cruſts, cut three-corner ways, and fry them and the roes. When your fiſh be done, lay them on a coarſe cloth to drain, and prepare anchovy ſauce, with the juice of lemon. Lay your carp on the diſh, the roes on each ſide, and garniſh with lemon, and the fried toaſt.

Tench.

CLEAN your fiſh, ſlit them along the backs, and with the point of your knife raiſe the fleſh from the bone. Cut the ſkin acroſs at the head and tail, ſtrip it off, and take out the bone. Take another tench, and mince the fleſh ſmall with muſhrooms, cives, and parſley. Seaſon them with ſalt, pepper, beaten mace, nutmeg, and a few ſavoury herbs minced ſmall. Mix theſe well together, pound them in a mortar, with crumbs of bread, (in quantity about the ſize of two eggs) ſoaked in cream, the yolks of three or four eggs, and a piece of butter. When theſe have been well pounded, ſtuff your fiſh with it. Put clarified butter into a pan, ſet it over the fire, and when it be hot, flour your fiſh, and put them into the pan one by one. Having fried them till they be brown, take them up, and lay them in a coarſe cloth before the fire to keep hot. Then pour all the fat out of the pan; put in a quarter of a pound of

butter, and ſhake ſome flour into the pan. Keep it ſtirring with a ſpoon till the butter be a little brown, and then pour in half a pint of white wine. Stir them together, and pour in half a pint of boiling water, an onion ſtuck with cloves, a bundle of ſweet herbs, and two blades of mace. Cover theſe cloſe, and let them ſtew as ſoftly as you can for a quarter of an hour; then ſtrain off the liquor, and put it into the pan again, adding two ſpoonfuls of catchup, an ounce of truffles or morels, boiled tender in half a pint of water, a few muſhrooms, and half a pint of oyſters, clean waſhed in their own liquor. When you find your ſauce is properly heated, and very good, put your tench into the pan, and make them quite hot; then take them out, lay them into the diſh, and pour your ſauce over them. Serve them up garniſhed with lemon. Carp may be dreſſed in the ſame manner, as may tench in the manner above decribed for carp.

Eels.

MAKE your eels very clean, cut them into pieces, and having ſeaſoned them with pepper and ſalt, flour them, and fry them. Let your ſauce be plain melted butter, with the juice of lemon; but be careful to drain them properly before you lay them in the diſh.

Lampreys.

BLEED them, and ſave the blood; waſh them in hot water to take off the ſlime, and cut them in pieces. When they be nearly fried enough, pour out the fat, put in a little white wine, and give the pan a ſhake round. Seaſon with pepper, ſweet herbs, a few capers, a good piece of butter rolled in flour, and the blood. Shake the pan often, and cover it cloſe. Take them out as ſoon as they be enough, ſtrain the ſauce, and give it a quick boil. Then ſqueeze in a lemon, and pour it over the fiſh. Garniſh with lemon.

Mullets.

SCALE and gut them; melt ſome butter, and pour it into a deep diſh. Score the mullets acroſs the

back,

back, and dip them into the butter. Then ſet on in a ſtewpan ſome butter, and let it clarify. Fry the mullets in it, and when they are enough, lay them on a warm diſh. For ſauce, anchovy and butter.

Herrings.

HAVING ſcaled, waſhed, and dried your herrings properly, lay them ſeparately on a board, and place them at the fire two or three minutes before they be wanted, which will prevent their ſticking to the pan. Dredge your fiſh with flour; and when your butter boils in the pan, put in your fiſh, a few at a time, and fry them over a briſk fire. As ſoon as they are ſufficiently fried, ſet their tails up one againſt another in the middle of the diſh, and fry a large handful of parſley criſp; take it out before it loſes its colour, lay it round them, and ſerve them up with parſley ſauce in a boat. Some fry onions, lay them round the diſh, and make onion ſauce; and others cut off the heads of the herrings after they are fried, chop them, and put them into a ſauce-pan, with ale, pepper, ſalt, and an anchovy; they then thicken it with flour and butter, ſtrain it, and put it into a ſauce-boat. You may uſe either of theſe methods, as you like.

CHAP. VIII.

STEWS AND HASHES.

Rump of Beef.

IN order to ſtew a rump of beef properly, you muſt firſt half roaſt it, and then put it into a large ſauce-pan, with two quarts of water, one of red wine, two or three blades of mace, a ſhalot, two ſpoonfuls of walnut

catchup, one of lemon pickle, two of browning, and a little chyan pepper and ſalt. Let theſe ſtew over a gentle fire for two hours, cloſely covered; then take out your beef, and lay it on a deep diſh, ſkim off the fat, and ſtrain the gravy. Put into it an ounce of morels, half a pint of muſhrooms, and thicken your gravy, and pour it over your beef. Garniſh with horſe-radiſh, and lay forcemeat balls round it.

Rump of Beef, or Briſket, the French way.

CUT off the meat of a rump of beef from the bone: then take half a pint of white port, and half a pint of red; a little vinegar, ſome cloves and mace, half a nutmeg beat fine, parſley chopped, and all ſorts of ſweet herbs, and a little pepper and ſalt. Mix the herbs, ſpice, and wine, all together. Lay your beef in an earthen pan, put the mixture over it, and let it lay all night. Then take the beef, and put it into a ſtew-pan, with two quarts of good gravy, the wine, &c. an onion chopped fine, ſome carrot, and two or three bay-leaves. You may put in ſome thick raſhers of bacon at the bottom of your pan. Stew it very gently for five hours, if it weigh twelve pounds; but if it weigh only eight or nine pounds, four hours will be ſufficient. Mind, however, to keep the ſtew-pan cloſely covered. Then take the meat out, and ſtrain the liquor through a ſieve. Skim all the fat off, put it into your ſtew-pan with ſome truffles and morels, artichoke bottoms blanched and cut in pieces, or ſome carrots and turnips cut as for harrico of mutton. Boil it up, ſeaſon it with a little chyan pepper, and ſalt to your palate. Then put in the meat juſt to make it hot, diſh it up, and garniſh with lemon and beet-root, or fried ſippets.

Beef Gobbets.

CUT any piece of beef, except the leg, into pieces about the ſize of a pullet's egg, and put them into a ſtew-pan. Cover them with water, let them ſtew, ſkim them clean, and when they have ſtewed an hour, take mace, cloves, and whole pepper, tied looſely in a muſlin rag, and ſome celery cut ſmall. Put them into the

pan

pan with ſome ſalt, turnips and carrots pared and cut in ſlices, a little parſley, a bundle of ſweet herbs, and a large cruſt of bread. You may put in an ounce of barley or rice, if you like it. Cover it cloſe, and let it ſtew till it be tender. Take out the herbs, ſpices, and bread, and have ready a French roll cut in four. Diſh up all together, and ſend it to table.

Beef Steaks.

HAVING procured rump ſteaks for this purpoſe, pepper and ſalt them, and lay them in a ſtew-pan. Pour in half a pint of water, a blade or two of mace, two or three cloves, an anchovy, a ſmall bundle of ſweet herbs, a piece of butter rolled in flour, a glaſs of white wine, and an onion. Cover them cloſe, and let them ſtew ſoftly till they are tender; then take out the ſteaks, flour them, fry them in freſh butter, and pour off all the fat. Then ſtrain the ſauce they were ſtewed in, and pour it into the pan, and toſs it all up together till the ſauce be quite hot and thick; and, if you chooſe to enrich it, you may add a quarter of a pint of oyſters. Lay your ſteaks into the diſh, pour the ſauce over them, and garniſh with ſome kind of pickle.

Ox Tongue.

STEW it in juſt water enough to cover it, and let it ſimmer two hours. Peel it, and put it into the liquor again, with ſome pepper, ſalt, mace, cloves, and whole pepper, tied in a bit of fine cloth; a few capers chopped, turnips, and carrots ſliced; half a pint of beef gravy, a little white wine, and a bunch of ſweet herbs. Let it ſtew very gently until it be tender; then take out the ſpice and ſweet herbs, and thicken it with a piece of butter rolled in flour.

Mutton.

WHEN you intend to haſh your mutton, you muſt cut it in ſlices, and put a pint of gravy or broth into a toſſing-pan, with a ſpoonful of muſhroom catchup, and one of browning. Add to it a ſliced onion, and a little pepper and ſalt. Put it over the fire, and thicken it with

with butter and flour. When it boils, put in your mutton; keep ſhaking it till it be perfectly hot, and then ſerve it up in a ſoup diſh.

Another method to haſh mutton is, cut it as thin as you can, ſtrew a little flour over it, have ready ſome gravy, in which have been boiled ſweet herbs, with ſome onions, pepper, and ſalt. Put in your meat, and with it a ſmall piece of butter rolled in flour, a little ſalt, a ſhalot cut fine, and a few capers cut fine. Toſs all together for a minute or two, and have ready ſome bread toaſted, and cut into thin ſippets. Lay them round the diſh, pour in your haſh, and garniſh with pickles and horſe-radiſh. To toaſt the ſippets may be conſidered as an improvement.

Lamb's Head.

IN order to ſtew a lamb's head, waſh it and pick it very clean. Lay it in water for an hour, take out the brains, and with a ſharp knife carefully extract the bones and the tongue; but be careful to avoid breaking the meat. Then take out the eyes. Take two pounds of veal and two pounds of beef ſuet, a very little thyme, a good piece of lemon peel minced, a nutmeg grated, and two anchovies. Having chopped all theſe well together, grate two ſtale rolls, and mix all with the yolks of four eggs. Save enough of this meat to make about twenty balls. Take half a pint of freſh muſhrooms, clean peeled and waſhed, the yolks of ſix eggs chopped, half a pint of oyſters clean waſhed, or pickled cockles. Mix all theſe together; but firſt ſtew your oyſters, and put to them two quarts of gravy, with a blade or two of mace. Tie the head with packthread, cover it cloſe, and let it ſtew two hours. While this is doing, beat up the brains with ſome lemon-peel cut fine, a little chopped parſley, half a nutmeg grated, and the yolk of an egg. Fry the brains in little cakes, in boiling dripping, and fry the balls, and keep them both hot. Take half an ounce of truffles and morels, and ſtrain the gravy the head was ſtewed in. Put to it the truffles and morels, and a few muſhrooms, and boil all together; then put in the reſt of the brains that are not fried, and ſtew

them together for a minute or two. Pour this over the head, lay the fried brains and balls round it, and garniſh with lemon.

Knuckle of Veal.

BEFORE you begin your ſtew, take care that the pot or ſaucepan be very clean, and lay at the bottom of it four clean wooden ſkewers. Waſh and clean the knuckle carefully, and lay it in the pot, with two or three blades of mace, a little whole pepper, a little piece of thyme, a ſmall onion, a cruſt of bread, and two quarts of water. Having covered it down cloſe, make it boil, and let it only ſimmer for two hours. When it be enough, take it up, lay it in a diſh, and ſtrain the broth on it.

Calf's Head.

TO haſh a calf's head properly requires ſome care, and be ſure firſt to waſh it exceedingly clean. Boil it fifteen minutes, and when it be cold, cut the meat into thin broad ſlices, and put it into a toſſing-pan, with two quarts of gravy. When it has ſtewed three quarters of an hour, put to it an anchovy, a little mace beaten, and a proper quantity of chyan pepper, of which your taſte muſt be the judge; alſo two ſpoonfuls of lemon-pickle, the ſame quantity of walnut catchup, half an ounce of truffles and morels, a ſlice or two of lemon, a bundle of ſweet herbs, and a glaſs of white wine. Mix a quarter of a pound of butter with ſome flour, and put it in a few minutes before the head be enough. Put the brains into hot water, and beat them fine in a baſon; then add to them two eggs, a ſpoonful of flour, a piece of lemon-peel cut fine, and a little parſley, thyme, and ſage, chopped ſmall. Beat them all well together, and ſtrew in a little pepper and ſalt; then drop them in little cakes into a panful of boiling lard; fry them to a light brown, and lay them on a ſieve to drain. Take your haſh out of the pan with a fiſh ſlice, and lay it on your diſh. Strain your gravy over it, and lay upon it a few muſhrooms, forcemeat balls, the yolks of four eggs,

eggs, boiled hard, and the brain cakes. Lemon and pickles may be your garniſh.

Another method of haſhing a calf's head is as follows: When you have boiled it almoſt enough, take the beſt half of the head, and with a ſharp knife, take the fleſh and eyes nicely from the bones. Lay the meat in a little deep diſh before a good fire, and be careful that no aſhes fall into it. Then hack it croſs and croſs with a knife, and grate ſome nutmeg all over it. Take the yolks of two eggs, a little ſalt and pepper, a few ſweet herbs, ſome crumbs of bread, and a little lemon-peel chopped very fine. Baſte the head twice with butter, and keep the diſh turning, that all parts of the head may be equally brown. Cut the other half of the head and tongue into thin bits, and ſet on a ſaucepan, with a pint of drawing gravy, a little bundle of ſweet herbs, an onion, a little pepper and ſalt, two ſhalots, and a glaſs of white wine. Having boiled theſe together a few minutes, ſtrain them through a ſieve, and put them into a clean ſtew-pan with the haſh. Before you put the meat in, flour it, and add a few muſhrooms, a ſpoonful of pickle, two ſpoonfuls of catchup, and a few truffles and morels. Having ſtirred all theſe together for a few minutes, beat up half the brains, and put them in, with a little piece of butter rolled in flour, when it muſt be again ſtirred. Take the other half of the brains, and beat them up with a little lemon-peel cut fine, a little grated nutmeg, a little beaten mace, ſome thyme ſhred ſmall, a little parſley, the yolk of an egg; and, having ſome good dripping boiling in a ſtew-pan, fry the brains in little cakes, about the ſize of a crown-piece. Dip about twenty oyſters in the yolks of eggs, and fry them; toaſt a few ſlices of bacon, and fry ſome forcemeat balls. Heat a pewter diſh over a few clear coals, or a china one over a pan of hot water, and pour your haſh into it; then lay it in the toaſted head; ſcatter the forcemeat balls over the haſh, and garniſh with the fried oyſters, the fried brains, and ſome lemon. Throw the reſt over the haſh, and lay the bacon round the diſh.

If

If you wiſh to haſh a calf's head *white*, proceed thus. Take half a pint of gravy, a gill of white wine, a little beaten mace, a little nutmeg, and a little ſalt. Throw into your haſh a few muſhrooms, truffles, and morels, firſt parboiled, a few artichoke bottoms, and aſparagus tops, (if they be in ſeaſon) a large piece of butter rolled in flour, the yolks of two eggs, half a pint of cream, and a ſpoonful of muſhroom catchup. Stir theſe all together till it become of a tolerable thickneſs, and pour it into the diſh. Lay the other half of the head, as abovementioned, in the middle, and garniſh as in the preceding article.

Haſhed Veal.

CUT your veal into round thin ſlices, of the ſize of a half-crown, and put them into a ſaucepan, with a little gravy. Put to it ſome lemon-peel cut exceedingly fine, and a tea-ſpoonful of lemon-pickle. Put it on the fire, and thicken it with butter and flour. Put in your veal as ſoon as it boils, and juſt before you diſh it up, put in a ſpoonful of cream, and lay ſippets round the diſh.

Minced Veal.

HAVING cut your veal into ſlices, and then into ſquare pieces, (but do not chop it) put it into a ſaucepan, with two or three ſpoonfuls of gravy, a little pepper and ſalt, a ſlice of lemon, a good piece of butter rolled in flour, a tea-ſpoonful of lemon pickle, and a large ſpoonful of cream. Keep ſhaking it over the fire till it boils; but it muſt not boil above a minute, as otherwiſe it will make the veal hard. Serve it up with ſippets round the diſh,

Ox Palates.

STEW them till they be tender, which muſt be done by putting them into cold water, and letting them ſtew ſoftly over a gentle fire, till they be as tender as you wiſh. Then take off the two ſkins, cut them in pieces, and put them into either your made diſh or ſoup, with cocks combs and artichoke bottoms cut ſmall.

Garniſh

Garniſh your diſhes with lemon, ſweet-breads ſtewed and cut into little pieces.

Neats Tongues whole.

PUT two tongues in water juſt ſufficient to cover them, and let them ſtew two hours. Then peel them, and put them in again with a pint of ſtrong gravy, half a pint of white wine, a bundle of ſweet herbs, a little pepper and ſalt, ſome mace, cloves, and whole pepper, tied in a muſlin rag; a ſpoonful of capers chopped, turnips and carrots ſliced, and a piece of butter rolled in flour. Let all ſtew together very ſoftly over a ſlow fire for two hours, and then take out the ſpice and ſweet herbs, and ſend the diſh to table. You may, juſt as you like, leave out the turnips and carrots, or boil them by themſelves, and lay them in a diſh.

Veniſon.

WHEN you haſh veniſon, cut it in thin ſlices, and put it, with a large glaſs of red wine, into a toſſing-pan, with a ſpoonful of muſhroom catchup, the ſame of browning, an onion ſtuck with cloves, and half an anchovy chopped ſmall. As ſoon as it boils, put in your veniſon, and let it boil three or four minutes. Pour it into a ſoup-diſh, and garniſh with red cabbage, or currant jelly.

Turkies or Fowls.

WHEN you ſtew a turkey or a fowl, put four clean ſkewers at the bottom, and lay your turkey or fowl thereon. Put in a quart of gravy, a bunch of celery cut ſmall and waſhed very clean, and two or three blades of mace. Let it ſtew gently till there remain only enough for ſauce, and then add a large piece of butter, rolled in flour, two ſpoonfuls of red wine, the ſame quantity of catchup, and a ſufficient quantity of pepper and ſalt to ſeaſon it. Lay your turkey or fowl in the diſh, pour the ſauce over it, and ſend it to table.

Turkey ſtewed brown.

BONE your turkey, and fill it with forcemeat, made in the following manner. Take the fleſh of a fowl, half

half a pound of veal, the fleſh of two pigeons, and a pickled or dried tongue peeled. Chop theſe all together, and beat them in a mortar, with the marrow of a beef bone, or a pound of the fat from a loin of veal. Seaſon it with a little pepper and ſalt, two or three blades of mace, as many cloves, and half a nutmeg dried at a great diſtance from the fire, and pounded. Mix all theſe well together, and fill your turkey with it. Then put it into a little pot that will juſt hold it, having firſt laid four or five ſkewers at the bottom of the pot, to prevent the turkey ſticking to it. Put in a quart of good beef and veal gravy, in which ſweet herbs and ſpice have been boiled, and cover it cloſe. When it has ſtewed half an hour, put in a glaſs of white wine, a ſpoonful of catchup, a large ſpoonful of pickled muſhrooms, and a few freſh ones, if they be in ſeaſon; a few truffles and morels, and a ſmall piece of butter rolled in flour. Cover it cloſe, and let it ſtew half an hour longer. Get little French rolls ready fried, and get ſome oyſters, and ſtrain the liquor from them. Then put the oyſters and liquor into a ſaucepan, with a blade of mace, a little white wine, and a piece of butter rolled in flour. Let them ſtew till it be thick, and then fill the loaves. Lay the turkey in the diſh, and pour the ſauce over it. If there be any fat on the gravy, take it off, and lay the loaves on each ſide of the turkey; but if you have no loaves, garniſh with lemon, and make uſe of oyſters dipped in butter and fried.

Stewed Chickens.

TAKE two fine chickens, and half boil them. Then take them up in a pewter diſh, and cut them up, ſeparating every joint one from the other, and taking out the breaſt bones. If the fowls do not produce liquor ſufficient, add a few ſpoonfuls of the water in which they were boiled, and put in a blade of mace, and a little ſalt. Cover it cloſe with another diſh, and ſet it over a ſtove or chafing-diſh of coals. Let it ſtew till the chickens be enough, and then ſend them hot to the table.

Geeſe

Geeſe Giblets.

CUT the neck in four pieces, and the pinions in two, and clean well, and ſlice the gizzard. Let them ſtew in two quarts of water or mutton broth, with a bundle of ſweet herbs, a few pepper corns, three or four cloves, an anchovy, an onion, and a ſpoonful of catchup. When the giblets feel tender, put in a ſpoonful of cream, thicken it with flour and butter, lay ſippets round it, and ſerve it up in a ſoup-diſh.

Pheaſants.

STEW your pheaſant in a veal gravy, and let it ſtew till there be juſt enough liquor left for ſauce. Then ſkim it, and put in artichoak bottoms parboiled, ſome cheſnuts roaſted and blanched, a little beaten mace, and pepper and ſalt enough to ſeaſon it, with a glaſs of wine. Thicken it with a piece of butter rolled in flour, if it be not already thick enough. Squeeze in a little lemon; then pour the ſauce over the pheaſant, and put ſome forcemeat balls into the diſh. A good fowl, truſſed with the head on, like a pheaſant, will eat equally as good.

Woodcocks and Partridges.

YOUR woodcock muſt be cut up as for eating, and the entrails worked very fine with the back of a ſpoon. Mix with them a ſpoonful of red wine, the ſame quantity of water, and half a ſpoonful of allegar; cut an onion into ſlices, and pull it into rings; roll a piece of butter in flour, and put all into your toſſing-pan. Shake it over the fire till it boils, then put in your bird, and when it be thoroughly hot, lay it in your diſh with ſippets round, ſtrain the ſauce over it, and lay on the onions in rings. A partridge is dreſſed in the ſame manner.

Ducks Stewed.

YOU may lard it or not, as you like. Half roaſt it, and then put it into a ſtew-pan, with a pint or more of good gravy, a quarter of a pint of red wine, onion chopped ſmall, or ſhalot, a piece of lemon-peel, chyan and ſalt. Stew it gently, cloſe cover it till tender. Take

out

out the duck from the ſauce, boil it up quick, pour it over the duck, and add truffles and morels, if agreeable.

Wild Ducks haſhed.

HAVING cut up your duck as for eating, put it in a toſſing-pan, with a ſpoonful of good gravy, the ſame of red wine, and an onion ſliced exceedingly thin. When it has boiled two or three minutes, lay the duck in the diſh, and pour the gravy over it. You may add a tea-ſpoonful of caper liquor, or a little browning; but remember that the gravy muſt not be thickened.

Hares haſhed.

TO haſh a hare, you muſt cut it in ſmall pieces, and if you have any of the pudding left, rub it ſmall, and put to it a gill of red wine, the ſame quantity of water, half an anchovy chopped fine, an onion ſtuck with four cloves, and a quarter of a pound of butter rolled in flour. Shake theſe all together over a ſlow fire, till your hare is thoroughly hot; for it is a bad cuſtom to let any kind of haſh boil longer, as it hardens the meat. Send your hare to table in a deep diſh; but before you ſend it up, take out the onion, and lay ſippets round the diſh.

Jugged Hare.

CUT your hare into little pieces, and lard them here and there with little ſlips of bacon. Seaſon them with a little pepper and ſalt, and put them into an earthen jug, with a blade or two of mace, an onion ſtuck with cloves, and a bundle of ſweet herbs. Cover the jug cloſe, that nothing may get in; ſet it in a pot of boiling water, and three hours will do it. Then turn it out into the diſh, take out the onion and ſweet herbs, and ſend it hot to table. As to the larding, you may omit it, if you pleaſe.

Stewed Peas and Lettuce.

PUT a quart of green peas, two large cabbage-lettuces, cut ſmall acroſs, and waſhed very clean, into a ſtew-pan, with a quart of gravy, and ſtew them till they be tender. Put in ſome butter rolled in flour, and ſea-

ſon with pepper and ſalt. As ſoon as they be of a proper thickneſs, diſh them up. Some chop them fine, and ſtew them with two or three raſhers of lean ham; while others like them thickened with the yolks of four eggs.

Cucumbers.

IN order to ſtew cucumbers, proceed in the following manner. Having pared twelve, ſlice them as thick as a half-crown, and lay them in a coarſe cloth to drain. As ſoon as they be dry, flour them, and fry them in freſh butter till they be brown. Then take them out with an egg-ſlice, and lay them on a plate before the fire. Take a whole cucumber, cut a long piece out of the ſide, and ſcoop out all the pulp. Have ready ſome fried onions, peeled and ſliced, and fried brown with the ſliced cucumber. Then fill the whole cucumber with the fried onions, and ſeaſon with pepper and ſalt; then put on the piece that was cut out, and tie it round with packthread. Flour it, and fry it brown; then take it out of the pan, and keep it hot. Keep the pan on the fire, and while you are putting in a little flour with one hand, keep ſtirring it with the other. When it be thick, put in two or three ſpoonfuls of water, half a pint of white or red wine, and two ſpoonfuls of catchup. Stir them together, and add three blades of mace, four cloves, half a nutmeg, and a little pepper and ſalt, all beat fine together. Stir it into the ſaucepan, and then throw in your cucumbers. Give them a toſs or two, then lay the whole cucumber in the middle, having firſt untied it, the reſt round it, and pour the ſauce all over. Garniſh the diſh with fried onions, and ſend it to table.

Pears.

PARE ſix pears, and either quarter them, or ſtew them whole. Lay them in a deep earthen pan, with a few cloves, a piece of lemon-peel, a gill of red wine, and a quarter of a pound of fine ſugar. If the pears be very large, they will require half a pound of ſugar, and half a pint of red wine. Cover them cloſe with brown paper, and ſtew them in the oven till they be

enough. They may be ſerved up hot or cold, and they make a pretty diſh with one whole, the reſt cut in quarters, and the cores taken out.

Chardoons.

CUT them about ſix inches long, ſtring them, and ſtew them till they be tender. Then take them out, flour them, and fry them in butter till they be brown. Send them up, with melted butter in a cup. Or you may tie them up in bundles, and boil them like aſparagus. Put a toaſt under them, and pour a little melted butter over them.

Muſſels.

HAVING waſhed your muſſels very clean from the ſand in two or three waters, put them into a ſtewpan, and cover them cloſe. Let them ſtew till the ſhells be opened, and then take them out one by one, and pick them out of the ſhells. Be ſure to look under the tongue to ſee if there be a crab, and if you find one, throw away that muſſel. Having picked them all clean, put them into a ſaucepan, and to a quart of muſſels, put half a pint of the liquor ſtrained through a ſieve; add a few blades of mace, a ſmall piece of butter rolled in flour, and let them ſtew. Lay ſome toaſted bread round the diſh, and pour in the muſſels.

Carp and Tench.

CARP and tench may be ſtewed in the following manner, and are a top diſh for a grand entertainment. Gut and ſcale your carp or tench, and having dredged them with flour, fry them in dripping or good ſuet, till they be brown. Put them into a ſtewpan, with a quart of water, the like quantity of red wine, a large ſpoonful of lemon pickle, the ſame of browning, and the like of walnut catchup; add a little muſhroom powder, a proper quantity of chyan pepper, a large onion ſtuck with cloves, and a ſtick of horſe-radiſh. Cover your pan cloſe, that none of the ſteam may eſcape, and let them ſtew gently over a ſtove fire, till the gravy be reduced to barely the quantity ſufficient to cover them in

the diſh. Then take them out, and put them on the diſh you intend to ſerve them up in. Put the gravy on the fire, and having thickened it with a large piece of butter, and ſome flour, boil it a little, and ſtrain it over your fiſh. You may garniſh them with pickled muſhrooms and ſcraped horſe-radiſh, with a ſprig of myrtle, or a bunch of pickled barberries in their mouths.

Carp ſtewed white.

HAVING ſcaled, gutted, and waſhed your carp, put them into a ſtew-pan, with two quarts of water, half a pint of white wine, a little pepper, ſalt, and whole mace, a bunch of ſweet herbs, two onions, and a ſtick of horſe-radiſh. Cover the pan cloſe, and let it ſtand an hour and a half over a ſtove. Put a gill of white wine into a ſaucepan, with an onion, two anchovies chopped fine, a quarter of a pound of butter rolled in flour, a little lemon-peel, a little good cream, and about a gill of the liquor in which the carp were ſtewed. Having boiled them a few minutes, add the yolks of two eggs, mixed with a little cream, and when it boils, ſqueeze in the juice of half a lemon. Pour this hot upon the fiſh, and ſerve them up.

Barbel.

TAKE a large barbel, ſcale, gut, and waſh it in vinegar and ſalt, and afterwards in water. Put it into a ſtewpan, with eel broth enough to cover it. Let it ſtew gently, then add ſome cloves, a bunch of ſweet herbs, and a bit of cinnamon. Let them ſtew gently till the fiſh is done; then take it out, thicken the ſauce with butter and flour, and pour it over the fiſh.

Lobſters.

BOIL the lobſters, and pick the meat clean from the ſhells. Take a pint of water, a little mace, a little whole pepper, and the ſhells of the lobſters. Let them boil till all their goodneſs is out; then ſtrain off the liquor, and put it into a ſaucepan. Put in the lobſters with a bit of butter rolled in flour, a ſpoonful or two of white

wine,

wine, and a little juice of lemon. Let them boil, and then lay them in the diſh.

Lampreys.

HAVING ſkinned and gutted your lampreys, ſeaſon them well with ſalt, pepper, a little lemon-peel ſhred fine, mace, cloves, and nutmeg. Cut ſome thin ſlices of butter into the bottom of your ſaucepan, and having rolled your fiſh round a ſkewer, put them into the pan, with half a pint of good gravy, a gill of white wine and cyder, the ſame of claret, a bundle of marjoram, winter ſavory, and thyme, and an onion ſliced. Stew them over a ſlow fire, and keep the lampreys turning till they be quite tender; then take them out, and put in an anchovy; thicken the ſauce with the yolk of an egg, or a little butter rolled in flour, and having poured it over the fiſh, ſend them up to table.

Eels may be ſtewed in the ſame manner.

Flounders, Plaice, and Soles.

THESE three different ſpecies of fiſh may be ſtewed in one and the ſame manner. Half fry them in butter till they be of a fine brown; then take them up, put to your butter a quart of water, two anchovies, and an onion ſliced, and boil them ſlowly a quarter of an hour. Then put your fiſh in again, with a herring, and ſtew them gently twenty minutes. Then take out the fiſh, and thicken the ſauce with butter and flour; then having given it a boil, ſtrain it through a hair ſieve over the fiſh, and ſerve them up, with oyſter, cockle, or ſhrimp ſauce in a boat.

To make Water-Sokey.

WASH clean and cut the fins cloſe of ſome of the ſmalleſt plaice or flounders you can get. Put them into a ſtewpan, with a little ſalt, a bunch of parſley, and juſt water enough to boil them. When they be enough, ſend them to table in a ſoup-diſh, with the liquor, to keep them hot, and parſley and butter in a cup.

Stewed Oyſters.

OPEN your oyſters, and put their liquor into a toſſing-pan, with a little beaten mace, and thicken it with flour and butter. Boil them three or four minutes; and having toaſted a ſlice of bread, cut it into three-cornered pieces, and lay them round the diſh. Put into the pan a ſpoonful of good cream; then put in your oyſters, and ſhake them round. Obſerve not to let the oyſters boil, as that will make them hard, and ſpoil their appearance. Pour them into a deep plate, or ſoup-diſh, and ſerve them up. Cockles, and indeed almoſt all ſhell-fiſh, may be ſtewed in the ſame manner.

Scolloped Oyſters.

HAVING opened your oyſters into a baſon, and waſhed them out of their own liquor, put ſome into your ſcollop-ſhells, and ſtrew over them a few crumbs of bread. Lay a ſlice of butter on them, then more oyſters, bread, and butter ſucceſſively, till your ſhell be as full as you intend it. Put them into a Dutch oven to brown, and ſerve them up in the ſhells in which they are ſcolloped.

Prawns, Shrimps, or Craw-fiſh.

TAKE about two quarts, and pick out their tails. Bruiſe the bodies, and put them into about a pint of white wine, with a blade of mace. Let them ſtew a quarter of an hour, then ſtir them together, and ſtrain them. Then waſh out the ſaucepan, and put to it the ſtrained liquor and tails. Grate into it a ſmall nutmeg, add a little ſalt, and a quarter of a pound of butter rolled in flour. Shake it all together; cut a pretty thin toaſt round a quartern loaf, toaſt it brown on both ſides, cut it into ſix pieces, lay it cloſe together in the bottom of your diſh, and pour your fiſh and ſauce over it. Send it hot to table. If it be craw-fiſh or prawns, garniſh your diſh with ſome of the biggeſt claws laid thick round. Water will do inſtead of wine, by only adding a ſpoonful of vinegar.

CHAP. IX.

RAGOOS.

A Fore Quarter of Houſe Lamb.

CUT off the knuckle bone, and take off the ſkin. Lard it all over with bacon, and fry it of a nice light brown. Then put it into a ſtewpan, and juſt cover it over with mutton gravy, a bunch of ſweet herbs, ſome pepper, ſalt, beaten mace, and a little whole pepper. Cover it cloſe, and let it ſtew for half an hour. Pour out the liquor, and take care to keep the lamb hot. Strain off the gravy, and have ready half a pint of oyſters fried brown. Pour all the fat from them, add them to the gravy, with two ſpoonfuls of red wine, a few muſhrooms, and a bit of butter rolled in flour. Boil all together, with the juice of half a lemon. Lay the lamb in the diſh, and pour the ſauce over it.

Beef.

TAKE a large piece of flank of beef, which is fat at the top, or any piece that is fat at the top, and has no bones in it, even the rump will anſwer the purpoſe. Strip the bone very nicely, flour the meat well, and fry it brown in a large ſtew-pan, with a little butter; then cover it in the pan with gravy made in the following manner: Take about a pound of coarſe beef, a little piece of veal cut ſmall, a bundle of ſweet herbs, an onion, ſome whole black and white pepper, two or three large blades of mace, four or five cloves, a piece of carrot, a little piece of bacon ſteeped a ſhort time in vinegar, and a cruſt of bread toaſted brown. Put to this a quart of wine, and let it boil till it be half waſted. In the mean time, pour a quart of boiling water into the ſtew-pan, cover it cloſe, and let it ſtew gently. Strain the gravy as ſoon as it be done, and pour it into the pan in which the beef is. Take an ounce of truf-

ſles and morels cut ſmall, ſome freſh or dried muſhrooms alſo cut ſmall, and two ſpoonfuls of catchup. Cover it cloſe, and let it ſtew till the ſauce be rich and thick. Then have ready ſome artichoke bottoms quartered, and a few pickled muſhrooms. Give the whole a boil or two, and when your meat be tender, and your ſauce rich, lay the meat into a diſh, and pour the ſauce over it. If you pleaſe, you may add a ſweet-bread cut in ſix pieces, a palate ſtewed tender, and cut into little pieces, ſome cocks-combs, and a few forcemeat balls. Though theſe will be great additions, yet it will do very well without them. Some people, for variety ſake, when the beef be ready, and the gravy put to it, add a large bunch of celery cut ſmall, and waſhed clean, two ſpoonfuls of catchup, and a glaſs of red wine; but omit all the other ingredients.

Ox Palates.

CLEAN them well, and boil them very tenderly; cut ſome of them in ſquare, and ſome in long pieces, and then proceed as follows to make a rich cooley. Put a piece of butter in your ſtew pan, and melt it; put to it a large ſpoonful of flour, and ſtir it well till it be ſmooth; then put to it a quart of good gravy, three ſhalots chopped, and a gill of Liſbon; add alſo ſome lean ham cut very fine, and half a lemon. Having boiled them twenty minutes, ſtrain the liquor through a ſieve, and put it and the palates into your pan, with ſome forcemeat balls, truffles and morels pickled, or freſh muſhrooms ſtewed in gravy, and ſeaſon to your taſte with pepper and ſalt. Toſs them up five or ſix minutes, diſh them up, and garniſh with beet-root or lemon.

Calf's Feet.

BOIL the feet, bone and cut the meat in ſlices, brown them in the frying-pan, and then put them in ſome good beef gravy, with morels, truffles, and pickled muſhrooms, the yolks of four eggs boiled hard, ſome ſalt, and a little butter rolled in flour. For a ſick perſon,

ſon, a calf's foot boiled, with parſley and butter, is eſteemed very good.

Breaſt of Veal.

HAVING half roaſted a breaſt of veal, bone it, and put it into a toſſing-pan, with a quart of veal gravy, an ounce of morels, and the ſame quantity of truffles. Stew it till it be tender, and juſt before you thicken the gravy, put in a few oyſters, ſome pickled muſhrooms, and pickled cucumbers, all cut in ſmall ſquare pieces, and the yolks of four eggs boiled hard. Cut your ſweet-bread in pieces, and fry it of a light brown. Diſh up your veal, and pour the gravy hot upon it. Lay your ſweet-bread, morels, truffles, and eggs round upon it, and garniſh with pickled barberries. This is a proper diſh at dinner for either top or ſide, and at ſupper for the bottom.

Neck of Veal.

HAVING cut a neck of veal into ſteaks, flatten them with a rolling-pin. Seaſon them with ſalt, pepper, cloves, and mace; lard them with bacon, lemon-peel, and thyme, and dip them into the yolks of eggs. Make a ſheet of ſtrong cap-paper up at the four corners, in the form of a dripping-pan. Pin up the corners, butter the paper, and alſo the gridiron, and ſet it over a charcoal fire. Put in your meat, and let it do leiſurely, keeping it baſting and turning to keep in the gravy. When it be enough, have ready half a pint of ſtrong gravy, ſeaſon it high, and put in muſhrooms and pickles, forcemeat balls dipped in the yolks of eggs, oyſters ſtewed and fried, to lay round and at the top of your diſh, and then ſerve it up. If for a brown ragoo, put in red wine; but if for a white one, put in white wine, with the yolks of eggs beat up with two or three ſpoonfuls of cream.

Sweet breads.

RUB your ſweet-breads over with the yolk of an egg, and ſtrew over them crumbs of bread, parſley, thyme, and ſweet marjoram ſhred ſmall, and ſeaſon with pepper and ſalt. Make a roll of forcemeat like a ſweet-bread,

put

put it in a veal caul, and roaſt them in a Dutch oven. Take ſome brown gravy, and put to it a little lemon pickle, ſome muſhroom catchup, and the end of a lemon. Boil the gravy, and when the ſweet-breads be enough, lay them in a diſh, with the forcemeat in the middle. Take out the end of the lemon, pour the gravy into the diſh, and ſend it up to table.

Leg of Mutton.

TAKE off all the ſkin and fat, and cut it very thin the right way of the grain; then butter your ſtewpan, and ſhake ſome flour into it. Slice half a lemon, and half an onion, cut them very ſmall, and add a little bundle of ſweet herbs, and a blade of mace. Put theſe and your meat into the pan, ſtir it a minute or two, and then put in ſix ſpoonfuls of gravy. Have ready an anchovy, minced ſmall, and mixed with ſome butter and flour. Stir it all together for ſix minutes, and then diſh it up.

Gooſe.

BREAK the breaſt-bone of the gooſe, and make it quite flat. When it is ſkinned, dip it into boiling water; ſeaſon it with pepper, ſalt, and a little mace beaten to powder; lard it, and then flour it all over. Take near a pound of beef ſuet, put it into a ſtewpan according to the ſize of the gooſe; when melted, and boiling hot, put in the gooſe. When it is brown all over, add to it a quart of beef gravy boiling hot, a bunch of ſweet herbs, a blade of mace, a few cloves, ſome whole pepper, two or three ſmall onions, and a bay-leaf. Cover it very cloſe, and let it ſtew very ſoftly. An hour will do it, if a ſmall one; if a large one, it will take an hour and a half. Make the following ragout for it: ſome turnips and carrots cut as for a harrico of mutton, and ſome onions, all boiled enough, and half a pint of rich beef gravy. Put them all into a ſaucepan, with ſome pepper, ſalt, and a piece of butter rolled in flour. Let them ſtew a quarter of an hour. Take the gooſe out of the ſtewpan when done, drain it well from the liquor

liquor it was ſtewed in, put it in a diſh, and pour the ragout over it.

Pigs Feet and Ears.

HAVING boiled the feet and ears, ſplit the feet down the middle, and cut the ears in narow ſlices. Dip them in butter, and fry them brown. Put a little beef gravy in a toſſing-pan, with a tea-ſpoonful of lemon pickle, a large one of muſhroom catchup, the ſame of browning, and a little ſalt. Thicken it with a lump of butter rolled in flour, and put in your feet and ears. Let them boil gently, and when they be enough, lay your feet in the middle of the diſh, and the ears round them; then ſtrain your gravy, pour it over them, and garniſh with curled parſley.

Livers.

TAKE as many livers as you would have for your diſh. The liver of a turkey, and ſix fowls livers will make a pretty diſh. Pick the galls from them, and throw them into cold water. Take the ſix livers, throw them in a ſaucepan, with a quarter of a pint of gravy, a ſpoonful of muſhrooms, either pickled or freſh, the ſame quantity of catchup, and a piece of butter, the ſize of a nutmeg, rolled in flour. Seaſon them to your taſte with pepper and ſalt, and let them ſtew gently ten minutes. In the mean time, broil the turkey's liver nicely, and lay it in the middle, with the ſtewed livers round it. Pour the ſauce over all, and garniſh with lemon.

Muſhrooms.

PEEL ſome large muſhrooms, and take out the inſide. Broil them on a gridiron, and when the outſide be brown, put them in a toſſing-pan, with a quantity of water ſufficient to cover them. Having let them ſtand ten minutes, put to them a ſpoonful of white wine, the ſame of browning, and a very little allegar. Thicken it with butter and flour, and boil it a little. Serve it up with ſippets round the diſh.

Artichoke

Artichoke Bottoms.

LET them lie in warm water for two or three hours, changing the water. Put to them ſome good gravy, muſhroom catchup or powder, chyan and ſalt. Thicken with a little flour, and boil all together.

Aſparagus.

SCRAPE one hundred of graſs very clean, and throw it into cold water; then cut it as far as it is good and green, about an inch long, and take two heads of endive, clean picked and waſhed, and cut very ſmall; a young lettuce, clean waſhed, and cut ſmall, and a large onion peeled, and cut ſmall. Put a quarter of a pound of butter into a ſtewpan, and when it be melted, throw in the above ingredients. Toſs them about, and fry them ten minutes; then ſeaſon them with a little pepper and ſalt, ſhake in a little flour, toſs them about, and pour in a half pint of gravy. Let them ſtew till the ſauce be very thick and good, and then pour all into your diſh. Garniſh the diſh with a few of the little tops of the graſs.

Cucumbers.

TAKE two cucumbers and two onions: ſlice them, and fry them in a little butter. Then drain them in a ſieve, and put them into a ſaucepan; add ſix ſpoonfuls of gravy, two of white wine, and a blade of mace. Let them ſtew five or ſix minutes; and then take a piece of butter the ſize of a walnut, rolled in flour, a little ſalt and chyan pepper. Shake them together, and when it be thick, diſh them up.

Cauliflowers.

WASH a large cauliflower very clean, and pick it into pieces, as for pickling. Make a nice brown cullis, and ſtew them till tender. Seaſon with pepper and ſalt, and put them into the diſh with the ſauce over them. Boil a few ſprigs of the cauliflower in water for a garniſh.

Muſſels.

Muſſels.

MELT a little butter in a ſtewpan, take the muſſels out of the ſhells, fry them a minute with a little chopped parſley, then ſhake over them a little flour, put in a little cream, pepper, ſalt, nutmeg, and lemon juice. Boil them up. If they are to be brown, put good gravy inſtead of cream.

Another Method.

WHEN the muſſels are well cleaned, ſtew them without water till they open. Take from them the ſhells, and ſave the liquor. Put into a ſtewpan a bit of butter, with a few muſhrooms chopped, a little parſley, and a little grated lemon-peel. Stir this a little about, put in ſome good gravy, with pepper and ſalt; thicken this with a little flour, boil it up, put in the muſſels with a little liquor, and let them be hot. When muſſels are ſtewed, throw among them a half crown, or any piece of ſilver; if that be not diſcoloured, the muſſels may be eaten with the greateſt ſafety, without taking any thing out of them, as is the uſual method.

Oyſters.

OPEN a quart of the largeſt oyſters you can get, ſave the liquor, and ſtrain it through a fine ſieve; waſh your oyſters in warm water, and make the following batter: Take two yolks of eggs well beaten, grate in half a nutmeg, cut a little lemon-peel ſmall, a good deal of parſley, a ſpoonful of juice of ſpinach, two ſpoonfuls of cream or milk, and beat it up with flour to a thick batter. Have ready ſome butter in a ſtewpan; dip your oyſters one by one into the batter, and have ready crumbs of bread, in which roll them, and fry them quick and brown, ſome with the crumbs of bread, and ſome without. Take them out of the pan, and ſet them before the fire; then have ready a quart of cheſnuts, ſhelled and ſkinned, and fry them in the batter. When they be enough, take them up, put the fat out of the pan, ſhake a little flour all over the pan, and rub a piece of butter round it with a ſpoon. Then

put

put in the oyſter liquor, three or four blades of mace, then the cheſnuts, and half a pint of white wine; then let them boil, and have ready the yolks of two eggs beat up with four ſpoonfuls of cream. Stir all well together, and when it be thick and fine, lay the oyſters in the diſh, and pour the ragoo over them. Garniſh with cheſnuts and lemon.

CHAP. X.

FRICASEES.

Lamb-Stones.

TAKE what quantity you pleaſe of lamb-ſtones, dip them in butter, and fry them of a nice brown in hog's-lard. Have ready a little veal gravy, and thicken it with butter and flour. Put in a ſlice of lemon, a little muſhroom catchup, a tea-ſpoonful of lemon pickle, and a little grated nutmeg. Beat the yolk of an egg, and mix it with two ſpoonfuls of thick cream. Put in your gravy, and keep ſhaking it over the fire till it looks white and thick; then put in the lamb-ſtones, and give them a ſhake. When they be properly heated, diſh them up, and lay boiled forcemeat balls round them.

Calf's Feet.

BOIL them, take out the long bones, ſplit them, and put them into a ſtewpan, with ſome veal gravy, and a very little white wine. Beat the yolks of two or three eggs with a little cream, and put to them a little grated nutmeg, ſome ſalt, and a piece of butter. Stir it till it be of a proper thickneſs.

Sweet-

Sweetbreads White.

SCALD them, and cut them in long ſlices; thicken ſome veal gravy with a bit of butter mixed with flour, a little cream, ſome grated lemon-peel, and nutmeg, white pepper, ſalt, and a little muſhroom powder and liquor. Stew this a little time, put in the ſweet-breads, and ſimmer them, ſhaking the pan. Squeeze in a little lemon-juice.

Sweetbreads Brown.

FIRST ſcald two or three, and then ſlice them; dip them in the yolk of an egg, mixed with pepper, ſalt, nutmeg, and a little flour. Fry them a nice brown; thicken a little good gravy with ſome flour; boil it well, and add chyan, catchup, or muſhroom powder, and a little juice of lemon. Stew the ſweetbreads in this a few minutes, and garniſh with lemon.

Sweetbreads and Palates.

PARBOIL one or two ſweetbreads; ſtew two or three palates till very tender; blanch and cut them in pieces, and ſlice the ſweetbreads. Dip theſe in eggs, ſtrew over them very fine bread crumbs, ſeaſoned with pepper, ſalt, nutmeg, and pounded cloves; fry and drain them; thicken ſome good gravy with a little flour; add catchup, chyan, and ſalt, if neceſſary. Stew them in this about a quarter of an hour; a few pickled muſhrooms or lemon juice; lamb-ſtones may be added, parboiled and fried. Palates do very well alone, dreſſed as above; or with the ſweetbread roaſted, and put in the middle of the diſh.

Ox-Palates.

WASH your ox-palates in ſeveral waters, and lay them in warm water for half an hour; then put them in a ſtewpot, and cover them with water. Put them in the oven for three or four hours, and when they come from thence, ſtrip off the ſkins, and cut them into ſquare pieces. Seaſon them with chyan pepper, ſalt, mace, and nutmeg. Mix a ſpoonful of flour with the yolks of two eggs, dip your palates into it, and fry them till

they

they be of a light brown. Put them in a ſieve to drain, and have ready half a pint of veal gravy, with a little caper liquor, a ſpoonful of browning, and a few muſhrooms. Thicken it with butter and flour, and pour it hot into your diſh; then lay on your palates, and garniſh with barberries and fried parſley.

Chickens.

HAVING ſkinned your chickens, and cut them into ſmall pieces, waſh them in warm water, and dry them very clean with a cloth. Seaſon them with ſalt and pepper, and put them into a ſtewpan with a little water, a large piece of butter, a bunch of thyme, and ſweet marjoram, an onion ſtuck with cloves, half a lemon, or a little lemon pickle, a glaſs of wine, an anchovy, and a little mace and nutmeg. Let them ſtew till the chickens be tender, and then lay them on your diſh. Having thickened your gravy with butter and flour, ſtrain it, and then beat up the yolks of three eggs, and mix them with a gill of rich cream. Put this into your gravy, and ſhake it over the fire, without ſuffering it to boil. Pour this over your chickens, and ſerve them up.

Pulled Chickens.

BOIL ſix chickens till they be nearly enough; then flay them, and pull the white fleſh all off from the bones. Put it in a ſtewpan, with half a pint of cream made ſcalding hot, the gravy that ran from the chickens, and a few ſpoonfuls of the liquor they were boiled in. To this add ſome raw parſley ſhred fine, and give the whole a toſs or two over the fire; duſt a little flour over a piece of butter, and ſhake them up. Chickens done this way muſt be killed the night before, and a little more than half boiled, and pulled in pieces as broad as your finger, and half as long. You may add a ſpoonful of white wine to the above ingredients.

Pigeons.

CUT your pigeons as above deſcribed for chickens, and fry them of a light brown. Put them into ſome

good

good mutton gravy, and ſtew them near half an hour; then put in a ſlice of lemon, half an ounce of morels, and a ſpoonful of browning. Thicken your gravy, and ſtrain it over your pigeons. Garniſh with pickles, and lay round them forcemeat balls.

Another method to fricaſee pigeons is as follows: Take eight pigeons, juſt killed, and cut them in ſmall pieces. Put them into a ſtewpan, with a pint of water, and the ſame quantity of claret. Seaſon them with pepper and ſalt, a blade or two of mace, an onion, a bundle of ſweet herbs, and a large piece of butter, rolled in a little flour. Cover it cloſe, and let them ſtew till there be juſt enough for ſauce. Then take out the onion and ſweet herbs, beat up the yolks of three eggs, grate half a nutmeg, and with a ſpoon puſh the meat to one ſide of the pan, and the gravy to the other, and ſtir in the eggs. Keep them ſtirring to prevent their curdling, and when the ſauce be fine and thick, ſhake all together. Put the meat into the diſh, pour the ſauce over it, and have ready ſome ſlices of bacon toaſted, and oyſters fried; ſcatter the oyſters over it, lay the bacon round it, and make uſe of lemon for garniſh.

Rabbits.

IN order to fricaſee rabbits *brown*, cut them as for eating, and fry them in butter till they be of a light brown. Then put them into a toſſing-pan, with a pint of water, a ſlice of lemon, an anchovy, a large ſpoonful of browning, the ſame of muſhroom catchup, a tea-ſpoonful of lemon pickle, and ſeaſon with ſalt and chyan pepper. Stew them over a ſlow fire till they be enough, then thicken your gravy, and ſtrain it. Diſh up your rabbits, and pour the gravy over them.

TO fricaſee rabbits *white*, cut them as above directed, and put them into a toſſing-pan, with a pint of veal gravy, a little beaten mace, a ſlice of lemon, an anchovy, a tea-ſpoonful of lemon-pickle, and ſeaſon with chyan pepper and ſalt. Stew them over a ſlow fire, and when they be enough, thicken your gravy with butter and flour; then ſtrain it, and add to it the yolks of two

eggs, mixed with a gill of thick cream, and a little nutmeg grated therein. Take care not to let it boil.

Neats Tongues.

BOIL your tongues till they be tender, peel them, cut them into ſlices, and fry them in freſh butter. Then pour out the butter, put in as much gravy as you ſhall want for ſauce, a bundle of ſweet herbs, an onion, ſome pepper and ſalt, a blade or two of mace, and a glaſs of white wine. Having ſimmered all together, about half an hour, take out the tongues, ſtrain the gravy, and put both that and the tongues into the ſtewpan again. Beat up the yolks of two eggs, a little nutmeg grated, and a ſmall piece of butter rolled in flour. Shake all together for four or five minutes, and diſh it up.

Tripe.

TAKE ſome lean tripe, cut and ſcrape from it all the looſe ſtuff, and cut it into pieces two inches ſquare. Cut them acroſs from corner to corner, or in what ſhape you pleaſe. Put them into a ſtewpan, with half as much white wine as will cover them, ſliced ginger, white pepper, a blade of mace, a bundle of ſweet herbs, and an onion. When it begins to ſtew, a quarter of an hour will do it. Then take out the herbs and onion, and put in a little ſhred parſley, the juice of a lemon, half an anchovy cut ſmall, a few ſpoonfuls of cream, and the yolk of an egg, or a piece of butter. Seaſon it to your taſte, and when you diſh it up, garniſh it with lemon.

Artichoke Bottoms.

THESE may be fricaſeed either dried or pickled; if dried, you muſt lay them three or four hours in warm water, ſhifting the water two or three times. Then have ready a little cream, and a piece of freſh butter, ſtirred together one way over the fire till it be melted. Then put in the artichokes, and when they be hot, diſh them up.

Muſhrooms.

Muſhrooms.

HAVING peeled and ſcraped the inſide of your muſhrooms, throw them into ſalt and water; but if they be buttons, rub them with flannels. Take them out and boil them in water, with ſome ſalt in it, and when they be tender, put in a little ſhred parſley, and an onion ſtuck with cloves. Toſs them up, with a good piece of butter rolled in flour, and put in three ſpoonfuls of thick cream, and a little nutmeg cut in pieces; but both the nutmeg and the onion muſt be taken out before you ſend your muſhrooms to table. Inſtead of the parſley, you may, if you chooſe it, put in a glaſs of wine.

Skirrets.

HAVING waſhed the roots well, and boiled them till they be tender, take off the ſkin of the roots, and cut them into ſlices. Have ready a little cream, a piece of butter rolled in flour, the yolk of an egg beaten, a little nutmeg grated, two or three ſpoonfuls of white wine, a very little ſalt, and ſtir all together. Put your roots into the diſh, and pour the ſauce over them. This is a pretty ſide diſh.

Eggs.

BOIL your eggs hard, and take out ſome of the yolks whole. Then cut the reſt in quarters, yolks and whites together. Set on ſome gravy, with a little ſhred thyme and parſley in it, and give it a boil or two. Then put in your eggs, with a little grated nutmeg, and ſhake it up with a piece of butter, till it be of a proper thickneſs. Fry artichoke bottoms in thin ſlices, and garniſh with eggs boiled hard, and ſhred ſmall.

Eggs, with Onions and Muſhrooms.

BOIL the eggs hard, take the yolks out whole, cut the whites in ſlips, with ſome onions and muſhrooms, and fry the onions and muſhrooms. Throw in the whites, and turn them about a little. If there be any fat, pour it off. Flour the onions, &c. put to it a little good gravy, boil this up, and add pepper and ſalt, and the yolks.

Cod Sounds.

CLEAN them well, and cut them into ſmall pieces. Boil them tender in milk and water, and put them to drain. Put them into a clean ſaucepan, and ſeaſon them with beaten mace and grated nutmeg, and a little pepper and ſalt. Pour in a cupful of cream, with a good piece of butter rolled in flour, and keep ſhaking it till it be thick enough. Then diſh it up, and garniſh with lemon.

Soles.

SKIN, gut, and waſh your ſoles very clean: cut off their heads, and dry your fiſh in a cloth. Then very carefully cut the fleſh from the bones and fins on both ſides, and cut the fleſh long ways, and then acroſs, ſo that each ſole may be in eight pieces. Take the heads and bones, and put them into a ſaucepan, with a pint of water, a bundle of ſweet herbs, an onion, a little whole pepper, two or three blades of mace, a little ſalt, a ſmall piece of lemon-peel, and a cruſt of bread. Cover it cloſe, and let it boil till half be waſted. Then ſtrain it through a fine ſieve, and put it into a ſtewpan. Put in the ſoles, and with them half a pint of white wine, a little parſley chopped fine, a few muſhrooms cut ſmall, a little grated nutmeg, and a piece of butter rolled in flour. Set all together on the fire, but keep ſhaking the pan all the while till the fiſh be enough. Then diſh them up, and garniſh with lemon.

Plaice and Flounders.

RUN your knife all along upon the bone on the back-ſide of the fiſh, and raiſe the fleſh on both ſides, from the head to the tail. Then take out the bone clear, and cut your fiſh in ſix collops. Dry it well, ſprinkle it with ſalt, dredge them with flour, and fry them in a pan of hot beef-dripping, ſo that the fiſh may be criſp. Take it out of the pan, and keep it warm before the fire; then clean the pan, and put into it ſome minced oyſters, and their liquor ſtrained, ſome white wine, a little grated nutmeg, and three anchovies. Having ſtewed theſe up together, put in half a pound of butter,

and

and then your fiſh. Toſs them well together, diſh them on ſippets, and pour the ſauce over them. Garniſh with the yolks of eggs, boiled hard, and minced, and lemon ſliced. In this manner you may fricaſee ſalmon, or any firm fiſh.

Skate, or Thornback.

HAVING cut the meat clean from the bone, fins, &c. make it very clean. Then cut it into thin pieces, about an inch broad, and two inches long, and lay them in your ſtewpan. To one pound of the fleſh put a quarter of a pint of water, a little beaten mace, and grated nutmeg; a ſmall bundle of ſweet herbs, and a little ſalt. Cover it, and let it boil fifteen minutes. Take out the ſweet herbs, put in a quarter of a pint of good cream, a piece of butter, the ſize of a walnut, rolled in flour, and a glaſs of white wine. Keep ſhaking the pan all the time one way, till it be thick and ſmooth; then diſh it up, and garniſh with lemon.

Fiſh in general.

TO fricaſee fiſh in general, melt butter according to the quantity of your fiſh, and cut your fiſh in pieces of the length and breadth of three fingers. Then put them and your butter into a ſtewpan, and put it on the fire; but take care that it does not boil too faſt, as that may break the fiſh, and turn the butter into oil. Turn them often, till they be enough, having firſt put in a bunch of ſweet herbs, an onion, two or three anchovies cut ſmall, a little pepper and ſalt, ſome nutmeg, mace, lemon-peel, and two or three cloves; then put in ſome claret, and let them ſtew all together. Beat up ſix yolks of eggs, and put them in, with ſuch pickles as you pleaſe, as oyſters, muſhrooms, and capers. Shake them well together, that they may not curdle; and if you put the ſpice in whole, take it out when it be done. The ſeaſoning ought to be ſtewed firſt in a little water, and the butter melted in that and the wine before you put your fiſh in. Jacks eat very well, when done in this manner.

CHAP. XI.

MADE DISHES.

Preliminary Hints and Obſervations.

AS this is one of the moſt important chapters in this book, it may not be improper to give the young cook ſome general hints. It is an important point to take care that all the copper veſſels be well tinned, and kept perfectly clean from any foulneſs or grittineſs. Before you put eggs or cream into your white ſauce, have all your other ingredients well boiled, and the whole of a proper thickneſs; for neither eggs nor cream will contribute much to thicken it. After you have put them in, do not ſtir them with a ſpoon, nor ſet your pan on the fire, for fear it ſhould gather at the bottom, and be lumpy; but hold your pan at a proper height from the fire, and keep ſhaking it round one way, which will keep the ſauce from curdling; and be particularly cautious, that you do not ſuffer it to boil. Remember to take out your collops, meat, or whatever you are dreſſing, with a fiſh-ſlice, and ſtrain your ſauce upon it, which will prevent ſmall bits of meat mixing with your ſauce, and thereby leave it clear and fine. In browning diſhes, be particularly cautious that no fat floats on the top of your gravy, which will be the caſe if you do not properly ſkim it. It ſhould be of a fine brown, without any one predominant taſte, which muſt depend on the judicious proportion in the mixture of your various articles of ingredients. If you make uſe of wine, or anchovy, take off its rawneſs, by putting it in ſome time before your diſh be ready; for nothing injures the reputation of a made diſh ſo much as raw wine, or freſh anchovy. Be ſure to put your fried forcemeat-balls to drain on a ſieve, that the fat may run from them, and never let them boil in your ſauce, as that will ſoften them and give them a greaſy appearance,

appearance. To put them in after the meat be diſhed up, is indiſputably the beſt method. In almoſt every made diſh, you may uſe forcemeat balls, morels, truffles, artichoke bottoms, and pickled muſhrooms; and in ſeveral made diſhes, a roll of forcemeat may ſupply the place of balls; and where it can be uſed with propriety, it is to be preferred.

Beef à-la-mode.

HAVING boned a rump of beef, lard the top with bacon, and make the following forcemeat. Take four ounces of marrow, the crumbs of a penny loaf, a few ſweet herbs chopped ſmall, two heads of garlick, and ſeaſon them to your taſte with ſalt, pepper, and nutmeg; then beat up the yolks of four eggs, mix all together, and ſtuff it into the beef at the parts from whence the bone was extracted, and alſo in ſeveral of the lean parts. Skewer it round, and faſten it properly with a ſtring. Put it into the pot, throw in a pint of red wine, and tie the pot down with a ſtrong paper. Put it into the oven for three or four hours, and when it comes out, if it is to be eaten hot, ſkim the fat from the gravy, and add a ſpoonful of pickled muſhrooms, and half an ounce of morels. Thicken it with flour and butter, diſh it up, and pour on your gravy. Garniſh it with forcemeat-balls.

Beef à-la-royal.

TAKE a briſket of beef, bone it, and with a knife make holes in it about an inch from each other. Fill one hole with fat bacon, a ſecond with parſley chopped, and a third with chopped oyſters. Let theſe ſtuffings be ſeaſoned with pepper, ſalt, and nutmeg. When the beef be completely ſtuffed, pour upon it a pint of wine boiling hot, then dredge it well with flour, and ſend it to the oven. Let it remain in the oven better than three hours, and when it comes out, ſkim off the fat, ſtrain the gravy over the beef, and garniſh with pickles.

Beef à-la-daub.

BONE a rump of beef, or take a part of the leg-of-mutton piece, or a piece of the buttock, and cut ſome fat bacon as long as the beef be thick, and about a quarter of an inch ſquare. Take four blades of mace, double that number of cloves, a little all-ſpice, and half a nutmeg pounded very fine. Chop a good handful of parſley, and ſome ſweet herbs of all ſorts very fine, and ſeaſon with pepper and ſalt. Roll the bacon in theſe, and then take a large larding-pin, and with it thruſt the bacon through the beef. When that be done, put it in a ſtew-pan, with a quantity of brown gravy ſufficient to cover it. Chop three blades of garlick very fine, and put in ſome freſh muſhrooms or champignons, two large onions, and a carrot. Having ſtewed it gently for ſix hours, take it out, ſtrain off the gravy, and ſkim all the fat off. Put your meat and gravy into the pan again, and add to it a gill of white wine; and if it be not properly ſeaſoned, put to it a little more pepper and ſalt. Stew them gently for half an hour, and add ſome artichoke bottoms, morels and truffles, ſome oyſters, and a ſpoonful of vinegar. Put the meat in a ſoup-diſh, and pour the ſauce over it. Some put carrots and turnips cut in round pieces, and ſome ſmall onions, and then thicken the ſauce; they then put the meat in, and with a gill of white wine added, ſtew it gently for half an hour.

Beef Olives.

CUT a rump of beef into ſteaks half an inch thick, as ſquare as you can, and about ten inches long. Cut a piece of fat bacon as wide as the beef, and about three parts as long. Put part of the yolk of an egg on the beef, and put the bacon on it, and the yolk of an egg on the bacon. Put ſome good ſavory forcemeat on that, ſome of the yolk of an egg on the forcemeat, and then roll them up, and tie them round with a ſtring in two places. Put ſome crumbs of bread, and ſome of the yolk of an egg on them. Then fry them brown in a large pan, with ſome beef dripping, and when they be fried

fried ſufficiently, take them out and put them to drain. Melt ſome butter in a ſtew-pan, put in a ſpoonful of flour, and ſtir it well till it be ſmooth. Then put in a pint of good gravy, with a gill of white wine, and then put in the olives, and ſtew them for an hour. Add ſome muſhrooms, truffles, and morels, forcemeat-balls, ſweet-breads cut in ſmall pieces, and ſome ox-palates. Squeeze in the juice of half a lemon, and ſeaſon it with pepper and ſalt. Toſs them up, and having carefully ſkimmed off the fat, lay them in the diſh, and garniſh with lemon and beet-root.

Beef tremblonque.

TIE up cloſely the fat end of a briſket of beef. Put it into a pot of water, and boil it ſix hours very gently. Seaſon the water with a little ſalt, a handful of all-ſpice, two onions, two turnips, and a carrot. In the mean time, put a piece of butter into a ſtew-pan, and melt it. Then put in two ſpoonfuls of flour, and ſtir it till it be ſmooth. Put in a quart of gravy, a ſpoonful of catchup, the ſame of browning, a gill of white wine, turnips and carrots, and cut them as for harrico of mutton, Stew them gently till the roots be tender, and ſeaſon with pepper and ſalt. Skim the fat clean off, put the beef in a diſh, and pour the ſauce over it. Garniſh with pickles of any ſort. If you chuſe it, you may make a ſauce thus: Chop a handful of parſley, one onion, four pickled cucumbers, one walnut, and a gill of capers. Put them into a pint of good gravy, and thicken it with a little butter rolled in flour; ſeaſon it with pepper and ſalt, and boil it up for ten minutes. Put the beef in a diſh, with greens and carrots round it.

Beef Chops.

TAKE rump-ſteaks, or any tender piece of beef, cut like Scotch collops, but larger, and hack them a little with a knife; flour them, and having melted a little butter in your ſtew-pan, put in your collops, and fry them quick for about two minutes. Put in a pint of gravy, a little butter rolled in flour, and ſeaſon it with

with pepper and ſalt. Cut four pickled cucumbers into thin ſlices, a few capers, half a walnut, and a little onion ſhred fine. Having ſtewed them five minutes, put them into a hot diſh, and ſend them to table.

Portugal Beef.

CUT the meat off the bone of a rump, cut it acroſs, and flour it. Fry the thin part brown in butter, and ſtuff the thick end with ſuet, broiled cheſnuts, an anchovy, an onion, and a little pepper. Stew it in a pan of ſtrong broth, and when it be tender, lay both the fried and the ſtewed together in your diſh. Cut the fried in two, and lay it on each ſide of the ſtewed. Strain the gravy in which it was ſtewed, put to it ſome pickled gerkins chopped, and ſome broiled cheſnuts. Thicken it with a piece of burnt butter, and give it two or three boils up. Seaſon it to your palate with ſalt, pour it over the beef, and garniſh with lemon.

Bouillie Beef.

PUT the thick end of a briſket of beef into a kettle, and cover it over with water. Let it boil faſt for two hours, then ſtew it cloſe by the fire ſide for ſix hours more, and fill up the kettle as the water falls. Put in with the beef ſome turnips cut in little balls, ſome carrots, and ſome celery cut in pieces. About an hour before it be done, take out as much broth as will fill your ſoup-diſh, and boil in it, for an hour, turnips and carrots cut out in little round or ſquare pieces, with ſome celery, and ſeaſon it to your taſte with ſalt and pepper. Serve it up in two diſhes, the beef in one diſh, and the ſoup in another. If you chuſe it you may put pieces of fried bread in your ſoup, and boil in a few knots of greens; and if you would have your ſoup richer, you may add a pound or two of ſome fried mutton-chops to your broth when you take it from the beef, and let it ſtew for an hour in the broth; but remember to take out the mutton before you ſerve it up.

Sirloin

Sirloin of Beef en Epigram.

HAVING roaſted a ſirloin of beef, take it off the ſpit, and raiſe the ſkin carefully off. Then cut out the lean part of the beef, but obſerve not to cut near the ends or ſides. Haſh the meat in the following manner: cut it into pieces about the ſize of a crown piece, put half a pint of gravy into a toſſing-pan, an onion chopped fine, two ſpoonfuls of catchup, ſome pepper and ſalt, ſix ſmall pickled cucumbers cut in thin ſlices, and the gravy that comes from the beef, with a little butter rolled in flour. Put in the meat, and toſs it up for five minutes; put it on the ſirloin, and then put the ſkin over, and ſend it to table.

The Inſide of a Sirloin of Beef forced.

LIFT up the fat of the inſide, and with a ſharp knife cut off all the meat cloſe to the bone. Chop it ſmall; take a pound of ſuet, and chop that ſmall; about as many crumbs of bread, a little lemon-peel, thyme, pepper, and ſalt, half a nutmeg grated, and two ſhalots chopped fine. Mix all together with a glaſs of red wine, and then put the meat into the place you took it from; cover it with the ſkin and fat, ſkewer it down with fine ſkewers, and cover it with paper. The paper muſt not be taken off till the meat be put on the diſh, and your meat muſt be ſpitted before you take out the inſide. Take a quarter of a pint of red wine, and two ſhalots ſhred ſmall; boil them, and pour it into the diſh, with the gravy that comes out of the meat.

The Inſide of a Rump of Beef forced.

THIS muſt be done nearly in the ſame manner as the above, only lift up the outſide ſkin, take the middle of the meat, and proceed as before directed. Put it into the ſame place, and with fine ſkewers put it down cloſe.

A Round of Beef forced.

FIRST rub it with ſome common ſalt, a little bay-ſalt, ſome ſaltpetre, and coarſe ſugar; then let it ſtand a full week or more, according to the ſize, turning it every

every day. Waſh and dry it, lard it a little, and make holes, which fill with bread crumbs, marrow, or ſuet, parſley, grated lemon-peel, ſweet herbs, pepper, ſalt, nutmeg, yolk of egg, made into ſtuffing. Bake it with a little water, and ſome ſmall beer, ſome whole pepper, and an onion. It may be boiled; and is a handſome ſideboard diſh cold for a large company.

Beef Steaks rolled.

TAKE what quantity you want of beef-ſteaks, and beat them with a cleaver to make them tender; make ſome forcemeat with a pound of veal beat fine in a mortar, the fleſh of a fowl, half a pound of cold ham or gammon of bacon, fat and lean; the kidney fat of a loin of veal, and a ſweet-bread, all cut very fine. Some truffles and morels ſtewed, and then cut ſmall, two eſchalots, ſome parſley, a little thyme, ſome lemon-peel, the yolks of four eggs, a nutmeg grated, and half a pint of cream. Mix all theſe together, and ſtir them over a ſlow fire ten minutes. Put them upon the ſteaks, and roll them up; then ſkewer them tight, put them into the frying-pan, and fry them of a nice brown. Then take them from the fat, and put them into a ſtew-pan with a pint of good drawn gravy, a ſpoonful of red wine, two of catchup, a few pickled muſhrooms, and let them ſtew for a quarter of an hour. Take up the ſteaks, cut them into two, and lay the cut ſide uppermoſt. Garniſh with lemon.

Boeuf à la Vinegrette.

FROM the round of beef cut a ſlice of three inches thick, with very little fat. Stew it in water and a glaſs of white wine, ſeaſoned with ſalt, pepper, cloves, a bunch of ſweet herbs, and a bay-leaf. Let it boil till the liquor is almoſt conſumed; and when it is cold, ſerve it up. What liquor remains, ſtrain it off, and mix it with a little vinegar.

Beef Eſcarlot.

TAKE a briſket of beef, half a pound of coarſe ſugar, two ounces of bay-ſalt, and a pound of common ſalt.

ſalt. Mix all together, rub the beef with it, lay it in an earthen pan, and turn it every day. It may lie a fortnight in this pickle; then ſerve it up with ſavoys or peaſe-pudding; but it eats much better when cold and cut into ſlices.

Tripe à la Kilkenny.

THIS diſh is very much admired in Ireland, and is thus prepared. Take a piece of double tripe cut in ſquare pieces, peel and waſh ten large onions, cut them into two, and put them on to boil in water till they be tender. Then put in your tripe, and boil it ten minutes. Pour off almoſt all your liquor, ſhake a little flour into it, and put in ſome butter, with a little ſalt and muſtard. Shake all over the fire till the butter be melted, then put it into your diſh, and ſend it to table as hot as poſſible. Garniſh with lemon or berberries.

Tongue and Udder forced.

HAVING parboiled your tongue and udder, blanch the tongue, and ſtick it with cloves. As for the udder, you muſt carefully raiſe it, and fill it with forcemeat made with veal. Firſt waſh the inſide with the yolk of an egg, then put in the forcemeat, tie the ends cloſe and ſpit them, roaſt them, and baſte them with butter. When they be enough, put good gravy into the diſh, and ſweet ſauce into a cup. If you chooſe it, you may lard the udder.

Porcupine of a Breaſt of Veal.

TAKE the fineſt and largeſt breaſt of veal you can procure, bone it, and rub it over with the yolks of two eggs. Spread it on a table, and lay over it a little bacon cut as thin as poſſible, a handful of parſley ſhred fine, the yolks of five hard-boiled eggs chopped ſmall, a little lemon-peel cut fine, the crumb of a penny loaf ſteeped in cream, and ſeaſon to your taſte with ſalt, pepper, and nutmeg. Roll the breaſt cloſe, and ſkewer it up. Then cut fat bacon, and the lean of ham that has been a little boiled, (if you uſe the ham raw, it will turn the veal red) and pickled cucumbers, about two inches long,

long, to anſwer the other lardings. Lard it in rows, firſt ham, then bacon, and then cucumbers, till you have larded every part of the veal. Put it in a deep earthen pot, with a pint of water, and cover it, and ſet it in a ſlow oven for two hours. As ſoon as it comes from the oven, ſkim off the fat, and ſtrain the gravy through a ſieve into a ſtew-pan. Put in a glaſs of white wine, a little lemon-pickle, and caper-liquor, and a ſpoonful of muſhroom catchup. Thicken it with a little butter rolled in flour, lay your porcupine on the diſh, and pour it hot upon it. Have ready a roll of forcemeat made in this manner: Take the crumb of a penny loaf, half a pound of beef ſuet ſhred fine, the yolks of four eggs, and a few chopped oyſters. Mix theſe well together, and ſeaſon it to your taſte with chyan pepper, ſalt, and nutmeg. Spread it on a veal caul; and having rolled it up cloſe like a collard eel, bind it in a cloth, and boil it an hour. Being thus furniſhed with your roll of forcemeat, cut it into four ſlices, and lay one at each end, and the other at the ſides. Have ready your ſweetbread cut in ſlices and fried, and lay them round it, with a few muſhrooms. When game is not to be had, this will ſerve as a grand bottom diſh.

A Grenade of Veal.

CUT ſome thin ſlices from a fillet of veal, of a moderate breadth, and lard them half way with bacon; then take a dozen of ſquab pigeons, let them be picked and truſſed; put them into a pan of boiling water, let them lie in it two or three minutes; ſet a ſtewpan upon the fire with ſome good gravy, put into it a dozen of muſhrooms, picked and ſliced, and three veal ſweetbreads cut and ſliced; put the pigeons to theſe ingredients, and ſet the ſtewpan over a very ſlow fire. When the pigeons and ſweetbreads are enough, thicken the gravy with ſome rich cullis; add ſome cock's combs, and ſome artichoke bottoms ſhred ſmall. Let theſe ſtew a little while, and then ſet them to cool. Cut ſome thin ſlices of ham and bacon, put in ſome forced meat, then the larded veal into a ſtewpan, and put the ham

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and bacon over it; put in ſome yolks of eggs over the ham and veal, and then more forced meat; then put in the ragout of pigeons, and turn the ſlices of veal and bacon; put over them more forced meat, rubbed over with yolk of eggs, and cover them with ſlices of bacon. Cover the ſtewpan cloſe, and put fire under and over it, but take care it does not burn. When done, turn it into a hot diſh, take off the bacon, ſkim off the fat, put in ſome veal cullis, and ſerve it hot.

Terrine of Veal Griſtles.

TAKE a good quantity of veal griſtles, from the breaſt or any other part; waſh them in two or three waters, and then ſet them on a ſieve to drain. Put ſome butter into a ſtewpan, ſet it over a ſlow fire; put in a piece of butter when it boils, which is when it has done hiſſing. Put in the griſtles, and an onion ſhred very fine, ſome pepper and ſalt, ſome ſweet herbs ſhred fine, and ſome flour. Let theſe fry a little, then put in ſome gravy, and let them ſtew. Then cut to pieces three good cabbages, or imperial lettuces, and put them in to ſtew. When it is enough, ſkim off the fat, then pour in ſome cullis of ham or bacon, and ſerve it up.

Veal à-la-bourgeoiſe.

HAVING cut veal into thick ſlices, lard them with bacon, and ſeaſon them with pepper, ſalt, beaten mace, cloves, nutmeg, and chopped parſley. Cover the bottom of your ſtewpan with ſlices of fat bacon, lay the veal upon them, cover the pan, and ſet it over the fire for eight or ten minutes, juſt to be hot, and no more. Then, with a briſk fire, brown your veal on both ſides, and ſhake ſome flour over it. Pour in a quart of good broth or gravy, cover itcloſe, and let it ſtew gently till it be enough. Then take out the ſlices of bacon, and ſkim all the fat off clean, and beat up the yolks of three eggs, with ſome of the gravy. Mix all together, and keep it ſtirring one way till it be ſmooth and thick. Then take it up, lay your meat in the diſh, pour the ſauce over it, and garniſh with lemon.

Neck

Neck of Veal à-la-royal.

TAKE a neck of veal, and cut off the ſcrag-end, and part of the chine-bone, in order to make it lie flat in the diſh. Then chop very fine a little parſley and thyme, a few ſhalots and muſhrooms, and ſeaſon with pepper and ſalt. Cut middling-ſized lards of bacon, and roll them in the herbs and ſeaſoning. Lard the lean part of the neck; put it in a ſtew-pan, with ſome lean bacon, or the ſhank of a ham, and the chine-bone and ſcrag cut in pieces, with a little beaten mace, a head of celery, onions, and three or four carrots. Pour in as much water as will cover it, ſhut the pan cloſe, and ſtew it ſlowly two or three hours, till it be tender. Then ſtrain half a pint of the liquor through a fine ſieve, ſet it over a ſtove, let it boil, and keep ſtirring it till it be of a good brown, but take care not to let it burn. Then add more of the liquor, ſtrain off the fat, and keep it ſtirring till it become thick and of a fine brown. Then take the veal out of the ſtew-pan, wipe it clean, and put the larded ſide down upon the glaze; ſet it five or ſix minutes over a gentle fire to take the glaze, and then lay it in the diſh, with the glazed ſide upwards. Put into the ſame ſtew-pan as much flour as will lie on a ſix-pence, ſtir it about well, and add ſome of the braize-liquor, if any be left. Let it boil till it be of a proper thickneſs, ſtrain it, and pour it into the bottom of the diſh. Squeeze in a little lemon juice, and ſend it up to table.

Veal Olives.

TAKE a fillet of veal, and having cut off large collops, hack them well with the back of a knife. Spread very thinly forcemeat over each of them, and roll them up, and roaſt them, or bake them in an oven. Make a ragoo of oyſters and ſweetbreads cut in ſquare bits, a few muſhrooms and morels, and lay them in the diſh with the rolls of veal. If you have oyſters enough, chop and mix ſome of them with the forcemeat, as it will add much to its goodneſs. Put nice brown gravy into the diſh, and ſend them up hot, with forcemeat balls round them.

Fillet of Veal with Collops.

TAKE a ſmall fillet of veal, and cut what collops you want. Then take the udder, and fill it with forcemeat; roll it round, tie it with a packthread acroſs, and roaſt it. Lay your collops in the diſh, and lay your udder in the middle. Garniſh with lemon.

Fricando of Veal.

TAKE a leg of veal, and cut out of the thick part of it ſteaks half an inch thick, and ſix inches long. Lard them with ſmall chardoons, and dredge them with flour. Broil them before the fire till they be of a fine brown, and then put them into a large toſſing-pan, with a quart of good gravy, and let them ſtew half an hour. Then put in a ſlice of lemon, a little anchovy, two teaſpoonfuls of lemon-pickle, a large ſpoonful of walnut catchup, the ſame of browning, a little chyan pepper, and a few morels and truffles. When your fricandos be tender, take them up, and thicken your gravy with butter and flour. Strain it, put your fricandos in the diſh, pour your gravy on them, and garniſh with lemon and berberries. Some day fried forcemeat balls round them, or forcemeat rolled in veal caul, and yolks of eggs boiled hard, which has a very good effect.

Bombarded Veal.

HAVING nicely taken out the bone from a fillet of veal, make a forcemeat in the following manner: Take the crumb of a penny loaf, half a pound of fat bacon ſcraped, an anchovy, two or three ſprigs of ſweet marjoram, a little lemon-peel, thyme, and parſley. Chop theſe well together, and ſeaſon them to your taſte with ſalt, chyan pepper, and a little nutmeg grated. Mix up all together with an egg and a little cream, and with this forcemeat fill up the place from whence the bone was taken. Then make cuts all round the fillet, at about an inch diſtance from each other. Fill one nick with forcemeat; a ſecond with ſpinach that has been well boiled and ſqueezed; a third with crumbs of bread, chopped oyſters, and beef marrow; a fourth

with the forcemeat, and thus fill up the holes round the fillet. Wrap the caul close round it, and put it in a deep pot, with a pint of water. Make a coarse paste to lay over it, in order to prevent the oven giving it a disagreeable taste. As soon as it be taken out of the oven, skim off the fat, and put the gravy into a stew-pan, with a spoonful of mushroom catchup, another of lemon-pickle, five boiled artichoke bottoms cut in quarters, two spoonfuls of browning, and half an ounce of morels and truffles. Thicken the sauce with butter and flour, give it a gentle boil, put your veal into the dish, and pour your sauce over it.

Shoulder of Veal à la Piedmontoise.

CUT the skin off a shoulder of veal so that it may hang at one end, then lard the meat with bacon and ham, and season it with pepper, salt, mace, sweet herbs, parsley, and lemon-peel. Cover it again with the skin, stew it with gravy, and when it be just tender enough, take it up. Then take sorrel, some lettuce chopped small, and stew them in some butter with parsley, onions, and mushrooms. The herbs being tender, put to them some of the liquor, some sweetbreads and some bits of ham. Let all stew together a little while; then lift up the skin, lay the stewed herbs over and under, cover it again with the skin, wet it with melted butter, strew it over with crumbs of bread, and send it to the oven to brown. Serve it up hot, with some good gravy in the dish. The French, before it goes to the oven, strew it over with parmesan.

Sweet-breads of Veal à la Dauphine.

LARD the largest sweet-breads you can get, and open them in such a manner that you can stuff in force-meat. Three will make a fine dish. Make your force-meat with a large fowl or young cock: skin it, and pick off all the flesh. Take half a pound of fat and lean bacon, cut it very fine, and beat them in a mortar. Season it with an anchovy, some nutmeg, a little lemon-peel, a very little thyme, and some parsley. Mix these up with the yolks of two eggs, fill your sweet-breads,

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and faſten them with fine wooden ſkewers. Take the ſtew-pan, lay layers of bacon at the bottom of the pan, and ſeaſon them with pepper, ſalt, mace, cloves, ſweet herbs, and a large onion ſliced. Upon that lay thin ſlices of veal, and then lay on your ſweet-breads. Cover it cloſe, let it ſtand eight or ten minutes over a ſlow fire, and then pour in a quart of boiling water or broth. Cover it cloſe, and let it ſtew two hours very ſoftly. Then take out the ſweet-breads, keep them hot, ſtrain the gravy, ſkim all the fat off, and boil it up till it be reduced to about half a pint. Then put in the ſweet-breads, and give them two or three minutes ſtew in the gravy; then lay them in the diſh, and pour the gravy over them. Garniſh with lemon.

Sweet-breads en Gordineere.

PARBOIL three ſweet-breads; take a ſtew-pan, and lay layers of bacon, or ham and veal; over that lay the ſweet-breads, with the upper ſide downwards. Put a layer of veal and bacon over them, a pint of veal broth, and three or four blades of mace. Stew them gently three quarters of an hour; then take out the ſweet-breads, ſtrain the gravy through a ſieve, and ſkim off the fat. Make an amulet of yolks of eggs, in the following manner: beat up four yolks of eggs, put two on a plate, and put them over a ſtew-pan of water boiling over the fire. Put another plate over it, and it will ſoon be done. Put a little ſpinach-juice into the other half, and ſerve it the ſame. Cut it out in ſprigs of what form you pleaſe, and put it over the ſweet-breads in the diſh, and keep them as hot as you can. Put ſome butter rolled in flour to thicken the gravy, and two yolks of eggs beat up in a gill of cream. Put it over the fire, and keep ſtirring it one way till it be thick and ſmooth. Put it under the ſweet-breads, and ſend it up. Garniſh with beet-root and lemon.

A Calf's Pluck.

BOIL the lights and part of the liver; roaſt the heart ſtuffed with ſuet, ſweet herbs, and a little parſley,

all chopt ſmall; a few crumbs of bread, ſome pepper, ſalt, nutmeg, and a little lemon-peel: mix it up with the yolk of an egg. When the lights and liver are boiled, chop them very ſmall, and put them into a ſaucepan with a piece of butter rolled in flour, ſome pepper and ſalt, with a little lemon or vinegar, if agreeable. Fry the other part of the liver as before mentioned, with ſome little ſlices of bacon. Lay the mince at the bottom, the heart in the middle, and the fried liver and bacon round, with ſome criſped parſley. For ſauce, plain butter. Though it is a very large diſh, it may be eaſily reduced.

A Midcalf.

STUFF a calf's heart with forcemeat, and ſend it to the oven in an earthen diſh, with a little water under it. Lay butter over it, and dredge it with flour. Boil half the liver, and all the lights for half an hour; then chop them ſmall, and put them in a toſſing-pan, with a pint of gravy, a ſpoonful of catchup, and one of lemon-pickle. Squeeze in half a lemon, ſeaſon with pepper and ſalt, and thicken with a good piece of butter, rolled in flour. When you diſh it up, pour the mincemeat in the bottom, and have the other half of the liver ready fried of a fine brown, and cut in thin ſlices, and little pieces of bacon. Set the heart in the middle, and lay the liver and bacon over the minced meat.

Calf's Heart roaſted.

HAVING made a forcemeat of the crumb of half a penny loaf, a quarter of a pound of beef ſuet chopped ſmall, a little parſley, ſweet marjoram, and lemon peel, mixed up with a little pepper, ſalt, nutmeg, and the yolk of an egg, fill the heart with it, and lay a veal caul over the ſtuffing, or a ſheet of writing paper, to keep it in its place. Lay it in a Dutch oven, and keep turning it till it be thoroughly roaſted. When you diſh it up, lay ſlices of lemon round it, and pour good melted butter over it.

Calf's Head ſurpriſe.

THIS is an elegant top diſh, not very expenſive, and is prepared in the following manner: Take the hair off a large calf's head, as directed in the mock turtle, p. 32. Then raiſe off the ſkin with a ſharp-pointed knife, and as much of the meat from the bone as you can poſſibly get, ſo that it may appear like a whole head when ſtuffed; but be careful not to cut holes in the ſkin. Then ſcrape a pound of fat bacon, take the crumbs of two penny loaves, a ſmall nutmeg grated, and ſeaſon to your taſte with ſalt, chyan pepper, and a little lemon-peel. Beat up the yolks of ſix eggs, and mix all up in a rich forcemeat. Put a little of it into the ears, and the reſt into the head. Then put it into a deep pot, juſt wide enough to take it in, and put to it two quarts of water, half a pint of white wine, a blade or two of mace, a bundle of ſweet herbs, an anchovy, two ſpoonfuls of walnut and muſhroom catchup, the ſame quantity of lemon pickle, and a little ſalt and chyan pepper. Lay a coarſe paſte over it to keep in the ſteam, and put it for two hours and a half in a very quick oven. When you take it out, lay the head in a ſoup-diſh, ſkim off the fat from the gravy, and ſtrain it through a hair-ſieve into a toſſing-pan. Thicken it with a lump of butter rolled in flour, and when it has boiled a few minutes, put in the yolks of ſix eggs well beaten, and mixed with half a pint of cream. Have ready boiled a few forcemeat balls, half an ounce of truffles and morels; but do not ſtew them in the gravy. Pour the gravy over the head, and garniſh with truffles and morels, forcemeat balls, berberries, and muſhrooms.

Breaſt of Veal in Hodge-Podge.

CUT the briſket of a breaſt of veal into little pieces, and every bone aſunder. Then flour it, and put half a pound of good butter into a ſtew-pan. When it be hot, throw in the veal, fry it all over of a fine light brown, and then have ready a tea-kettle of boiling water. Pour it into the ſtew-pan, fill it up, and ſtir it round. Throw in a pint of green peas, a fine whole lettuce, clean

waſhed, two or three blades of mace, a little whole pepper tied in a muſlin rag, a ſmall bundle of ſweet herbs, a ſmall onion ſtuck with a few cloves, and a little ſalt. Cover it cloſe, and let it ſtew an hour, or till it be boiled to your palate, if you would have ſoup made of it; but, if you would only have ſauce to eat with the veal, you muſt ſtew it till there be juſt as much as you would have for ſauce, and ſeaſon it with ſalt to your palate. Take out the onion, ſweet herbs, and ſpice, and pour it altogether into your diſh. If you have no peas, pare three or four cucumbers, ſcoop out the pulp, and cut them into little pieces; and take four or five heads of celery, clean waſhed, and cut the white part ſmall. When you have no lettuces, take the little hearts of ſavoys, or the little young ſprouts that grow on the old cabbage-ſtalks, about as big as the top of your thumb. If you would make a very fine diſh of it, fill the inſide of your lettuce with forcemeat, and tie the top cloſe with a thread. Stew it till there be juſt enough for ſauce. Set the lettuce in the middle, and the veal round, and pour the ſauce all round it. Garniſh your diſh with raſped bread, made into figures with your fingers. This is the cheapeſt way of dreſſing a breaſt of veal to be good and ſerve a number of people.

Diſguiſed Leg of Veal and Bacon.

HAVING larded your veal all over with ſlips of bacon, and a little lemon-peel, boil it with a piece of bacon. When it be enough, take it up, cut the bacon into ſlices, aud have ready ſome dried ſage and pepper rubbed fine. Rub it over the bacon, lay the veal in the diſh, and the bacon round it; ſtrew it all over with fried parſley, and have green ſauce in cups, thus made: take two handfuls of ſorrel, pound it in a mortar, and ſqueeze out the juice. Put it into a ſaucepan with ſome melted butter, a little ſugar, and the juice of a lemon. Or you may make it thus: beat two handfuls of ſorrel in a mortar, with two pippins quartered; ſqueeze the juice out, with the juice of a lemon, or vinegar, and ſweeten with ſugar.

Loin

Loin of Veal en Epigram.

HAVING roaſted a fine loin of veal, as directed in the chapter for roaſting, take it up, and carefully take the ſkin off the back part without breaking it. Cut out all the lean meat; but leave the ends whole, to hold the following mincemeat: mince all the meat very fine with the kidney part, put it into a little veal gravy, enough to moiſten it with the gravy that comes from the loin. Put in a little pepper and ſalt, ſome lemon-peel ſhred fine, the yolks of three eggs, and a ſpoonful of catchup. Thicken it with a little butter rolled in flour. Give it a ſhake or two over the fire, and put it into the loin, and then pull the ſkin over. If the ſkin ſhould not quite cover it, give it a brown with a hot iron, or put it in an oven for fifteen minutes. Send it up hot, and garniſh with berberries and lemon.

Pil'ow of Veal.

HAVING half roaſted a neck or breaſt of veal, cut it into ſix pieces, and ſeaſon it with pepper, ſalt, and nutmeg. Take a pound of rice, put to it a quart of broth, ſome mace, and a little ſalt. Do it over a ſtove, or very ſlow fire, till it be thick; but butter the bottom of the pan or diſh you do it in. Beat up the yolks of ſix eggs, and ſtir them into it. Then take a little round deep diſh, butter it, and lay ſome of the rice at the bottom. Then lay the veal on a round heap, and cover it all over with rice. Waſh it over with the yolks of eggs, and bake it an hour and a half. Then open the top, and pour in a pint of rich good gravy. Garniſh with a Seville orange cut in quarters, and ſend it hot to table.

Savoury Diſh of Veal.

HAVING cut large collops out of a leg of veal, ſpread them abroad on a dreſſer, hack them with the back of a knife, and dip them into the yolks of eggs. Seaſon them with cloves, mace, nutmeg, and pepper, beaten fine. Make forcemeat with ſome of your veal, beef ſuet, oyſters chopped, ſweet herbs ſhred fine, and

the aforeſaid ſpice. Strew all theſe over your collops, roll and tie them up, put them on ſkewers, tie them to a ſpit, and roaſt them. To the reſt of your forcemeat add a raw egg or two, and roll them in balls and fry them. Put them into your diſh, with your meat when roaſted, and make the ſauce with ſtrong broth, an anchovy, a ſhalot, a little white wine, and ſome ſpice. Let it ſtew, and thicken it with a piece of butter rolled in flour. Pour the ſauce into the diſh, lay the meat in, and garniſh with lemon.

To make Stove Veal.

CUT out the middle bone from a fillet of veal of a cow-calf, ſo that the meat may lay flat in the ſtew-pan. Cut off the udder, and ſlice it in long pieces, and roll it in ſeaſoning of pepper, ſalt, nutmeg, and ſweet herbs, finely ſhred. Make holes in the fillet, and ſtick in theſe ſeaſoned pieces as thick as you can, until the whole is ſtuffed in. Then lay butter in the pan, and put in the meat; ſet it on a gentle fire, turning and ſhaking it as you have occaſion. Then ſcum the fat off, and put in an onion ſtuck with cloves, a lemon pared, and cut in half, and ſqueeze in the juice. Continue to ſhake it. If your fire be as it ought, it will take five hours. One hour before it be done, put in a pint of ſtrong gravy. When the meat is juſt done enough, ſet on a pint of muſhrooms, with a little of the gravy, and let the meat be again ſcummed clean from the fat. Before you uſe the liquor, thicken it with flour and butter, and pour it into the diſh to the meat.

To dreſs the Umbles of Deer.

TAKE the kidney of a deer, with the fat of the heart; ſeaſon them with a little pepper, ſalt and nutmeg. Firſt fry them, and then ſtew them in ſome good gravy till they be tender. Squeeze in a little lemon; take the ſkirts, and ſtuff them with a forced meat made with the fat of the veniſon, ſome fat of bacon, grated bread, pepper, mace, ſage, and onion chopped very ſmall. Mix it with the yolk of an egg. When the ſkirts

ſkirts are ſtuffed with this forced meat, tie them to the ſpit to roaſt; but firſt lard them with thyme and lemon-peel. When they be done, lay the ſkirts in the middle of the diſh, and the fricaſee round it.

Harico of a Neck of Mutton.

HAVING cut the beſt end of a neck of mutton into chops, in ſingle ribs, flatten them, and fry them of a light brown. Then put them into a large ſaucepan, with two quarts of water, a large carrot cut in ſlices, and when they have ſtewed a quarter of an hour, put in two turnips cut in ſquare pieces, the white part of a head of celery, two cabbage lettuces fried, a few heads of aſparagus, and ſeaſon all with a little chyan pepper. Boil them altogether till they be tender, and put it into a tureen or ſoup-diſh, without any thickening to the gravy.

Shoulder of Mutton ſurpriſed.

PUT a ſhoulder of mutton, having firſt half boiled it, into a toſſing-pan, with two quarts of veal gravy, four ounces of rice, a little beaten mace, and a tea-ſpoonful of muſhroom powder. Stew it an hour, or till the rice be enough, and then take up your mutton, and keep it hot. Put to the rice half a pint of cream, and a piece of butter rolled in flour. Then ſhake it well, and boil it a few minutes. Lay your mutton on the diſh, and pour your gravy over it. You may garniſh with either pickles or berberries.

A Baſque of Mutton.

LAY the caul of a leg of veal in a copper diſh, of the ſize of a ſmall punch bowl, and take the lean of a leg of mutton that has been kept a week. Having chopped it exceedingly ſmall, take half of its weight in beef marrow, the crumb of a penny loaf, the rind of half a lemon grated, half a pint of red wine, two anchovies, and the yolks of four eggs. Mix it as you would ſauſage meat, and lay it in the caul in the inſide of the diſh. Faſten the caul, bake it in a quick oven, and when it comes out, lay your diſh up-ſide-down, and turn the whole out. Pour over it brown gravy, pour veniſon ſauce into a boat, and make uſe of pickles for garniſh.

Sheeps

Sheeps Rumps and Kidnies.

THIS is a pretty ſide or corner diſh, and may be thus prepared. Boil ſix ſheeps rumps in veal gravy; then lard your kidnies with bacon, and ſet them before the fire in a tin oven. As ſoon as the rumps become tender, rub them over with the yolk of an egg, a little grated nutmeg, and ſome chyan pepper. Skim the fat from the gravy, and put the gravy in a toſſing-pan, with three ounces of boiled rice, a ſpoonful of good cream, and a little catchup and muſhroom powder. Thicken it with flour and butter, and give it a gentle boil. Fry your rumps till they be of a light brown; and when you diſh them up, lay them round on the rice, ſo that the ſmall ends may meet in the middle; lay a kidney between every rump, and garniſh with berberries and red cabbage.

Mutton Rumps à-la-braiſe.

BOIL ſix mutton rumps for fifteen minutes in water; then take them out, and cut them into two, and put them into a ſtew-pan, with half a pint of good gravy, a gill of white wine, an onion ſtuck with cloves, and a litle ſalt and chyan pepper. Cover them cloſe, and ſtew them till they be tender. Take them and the onion out, and thicken the gravy with a little butter rolled in flour, a ſpoonful of browning, and the juice of half a lemon. Boil it up till it be ſmooth, but not too thick. Then put in your rumps, give them a top or two, and diſh them up hot. Garniſh with horſe-radiſh and beet-root. For variety, you may leave the rumps whole, and lard ſix kidnies on one ſide, and do them the ſame as the rumps, only not boil them, and put the rumps in the middle of the diſh, and kidnies round them, with the ſauce over all. The kidnies make a pretty ſide diſh of themſelves.

Shoulder of Mutton boiled with Onion Sauce.

A SHOULDER of mutton, or veal, may be boiled the ſame way, which muſt be put into the pot when the water be cold; and when it be enough, ſmother it with onion ſauce.

Mutton

Mutton kebobbed.

HAVING cut a loin of mutton into four pieces, take off the ſkin, rub them with the yolk of an egg, and ſtrew over them a few crumbs of bread, and a little parſley ſhred fine. Spit and roaſt them, and keep baſting them all the time with freſh butter, in order to make the froth riſe. When they be properly done, put a little brown gravy under them, and make uſe of pickles for garniſh.

Mutton the Turkiſh Way.

HAVING cut your meat into thin ſlices, waſh it in vinegar, and put it into a pot or ſaucepan that has a cloſe cover to it. Put in ſome rice, whole pepper, and three or four whole onions. Let all theſe ſtew together, ſkimming it frequently. When it be enough, take out the onions, and ſeaſon it with ſalt to your palate. Lay the mutton in the diſh, and pour the rice and liquor over it. The neck and leg are the beſt joints to dreſs this way. To a leg, put in four quarts of water, and a quarter of a pound of rice. To a neck, two quarts of water, and two ounces of rice. To every pound of meat allow a quarter of an hour, being cloſely covered. If you put in a blade or two of mace, and a bundle of ſweet herbs, it will be a great addition. When it be juſt enough, put in a piece of butter, and take care the rice do not burn to the pot. In all theſe things, you ſhould lay ſkewers at the bottom of the pot to lay your meat on, that it may not ſtick.

Leg of Mutton à la haut goût.

TAKE a leg of mutton, and let it hang for a fortnight in any place; then ſtuff every part of it with ſome cloves of garlic, rub it with pepper and ſalt, and then roaſt it. When it be properly roaſted, ſend it up, with ſome good gravy and red wine in the diſh.

Leg of Mutton roaſted with Cockles.

STUFF your mutton in every part with cockles, roaſt it, and garniſh with horſe-radiſh.

Leg

Leg of Mutton roaſted with Oyſters.

TAKE a leg of mutton that has been two or three days killed, ſtuff every part of it with oyſters, roaſt it, and garniſh as above.

Mutton Chops in diſguiſe.

HAVING got what number of mutton chops you pleaſe, rub them with pepper, ſalt, nutmeg, and a little parſley. Roll each chop in half a ſheet of white paper, well buttered in the inſide, and rolled cloſe at each end. Boil ſome hog's-lard or beef dripping in a ſtew-pan, and put the ſteaks into it. Fry them of a fine brown, lay them in your diſh, and garniſh with fried parſley. Serve them up with good gravy in a ſauce-boat; but be particularly careful, that you do not break the paper, nor have any fat in the diſh; to prevent which, they ſhould be drained carefully.

Shoulder of Mutton en Epigram.

TAKE a ſhoulder of mutton, and when it be roaſted almoſt enough, carefully take off the ſkin about the thickneſs of a crown piece, and alſo the ſhank bone at the end. Then ſeaſon both the ſkin and ſhank bone with pepper and ſalt, a little lemon-peel cut ſmall, and a few ſweet herbs and crumbs of bread. Lay this on the gridiron, till it be of a fine brown; and in the mean time, take the reſt of the meat, and cut it like a haſh, about the bigneſs of a ſhilling. Save the gravy, and put it to it, with a few ſpoonfuls of ſtrong gravy, a little nutmeg, half an onion cut fine, a ſmall bundle of herbs, a little pepper and ſalt, ſome kerkins cut very ſmall, a few muſhrooms, two or three truffles cut ſmall, two ſpoonfuls of wine, and a little flour dredged into it. Let all theſe ſtew together very ſlowly for five or ſix minutes, taking care that it do not boil. Take out the ſweet herbs, lay the haſh in the diſh, and the broiled upon it.

Scotch Collops.

CUT your collops off the thick part of a leg of veal, the ſize and thickneſs of a crown piece, and put a

piece

piece of butter browned in your toſſing-pan. Then lay in your collops, and fry them over a quick fire. Shake and turn them, and keep them on a fine froth. When they be fried of a light brown, put them into a pot, and ſet them upon the hearth, to keep them warm. Put cold butter again into your pan every time you fill it, and fry them as before, and ſo continue till you have finiſhed them. When you have fried them all brown, pour the gravy from them into a toſſing-pan, with half a pint of gravy made of the bones and bits you cut the collops off, half a lemon, a little anchovy, half an ounce of morels, a large ſpoonful of browning, the ſame of catchup, two tea-ſpoonfuls of lemon-pickle, and ſeaſon to your taſte with ſalt and chyan pepper. Thicken it with butter and flour, let it boil five or ſix minutes, and then put in your collops, and ſhake them over the fire, but take care not to let them boil. When they have ſimmered a little, take them out with an egg-ſpoon, and lay them on the diſh. Then ſtrain your gravy, and pour it hot on them. Lay on them forcemeat balls, and little ſlices of bacon curled round a ſkewer and boiled. Throw a few muſhrooms over them, and garniſh with berberries and lemon.

Sweet-breads à-la-daub.

HAVING procured three of the fineſt and largeſt ſweet-breads, put them for five minutes in a ſaucepan of boiling water. Then take them out, and when they be cold, lard them with little pieces of bacon, a row down the middle; then a row on each ſide, with lemon-peel cut the ſize of a ſtraw; then a row on each ſide of pickled cucumbers, cut very fine. Put them into a toſſing-pan, with good veal gravy, a little juice of lemon, and a ſpoonful of browning. Stew them gently for a quarter of an hour, and a little before they be ready, thicken with flour and butter. Diſh them up, and pour the gravy over them; lay round them bunches of boiled celery, or oyſter patties, and garniſh with berberries or parſley.

Oxford

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CUT a ſtale leg of mutton into as thin collops as you can, and take out all the fat ſinews. Seaſon them with ſalt, pepper, and mace, and ſtrew among them a little ſhred parſley, thyme, and two or three ſhalots. Put a good lump of butter into a ſtew-pan, and as ſoon as it be hot, put in all your collops. Keep ſtirring them with a wooden ſpoon till they be three parts done, and then add half a pint of gravy, a little juice of lemon, and thicken it with flour and butter. Let them ſimmer four or five minutes, and they will be quite enough; but if you let them boil, or have them ready before you want them, they will grow hard. Throw fried pieces of bread, cut in dices, over and round them, and ſerve them up hot.

Lamb's Head.

HAVING ſkinned the head, ſplit it, and take out the black part of the eyes. Then waſh and clean it well, and lay it in warm water till it looks white. Waſh and clean the purtenances, take off the gall, and lay them in water. Having boiled it half an hour, mince very ſmall the heart, liver, and lights, and put the mince-meat in a toſſing-pan, with a quart of mutton gravy, half a lemon, a little catchup, and ſome pepper and ſalt. Thicken it with flour and butter, a ſpoonful of cream, and juſt boil it up. When the head be boiled, rub it over with the yolk of an egg, ſtrew over it crumbs of bread, a little ſhred parſley, and ſome pepper and ſalt. Baſte it well with butter, and brown it before the fire, or with a ſalamander. Put the purtenances in the diſh, lay the head over it, and garniſh with pickles or lemon.

Lamb's Bits.

TO dreſs a diſh of lamb's bits, ſkin the ſtones, and ſplit them. Lay them on a dry cloth with the ſweet-breads and liver, and dredge them with flour. Fry them in lard or butter till they be of a light brown, and then lay them on a ſieve to drain. Fry a good quantity of parſley, lay your bits on the diſh, the parſley in lumps over it, and pour round them melted butter.

Leg

Leg of Lamb forced.

TAKE out all the meat with a ſharp knife, and carefully leave the ſkin and fat whole on it. Make the lean you cut out of it into forcemeat, in this manner: to ten pounds of meat add three of beef ſuet cut fine, and nicely pounded in a marble mortar. Take away all the ſkin of the ſuet, and mix that and the meat with four ſpoonfuls of grated bread, eight or ten cloves, five or ſix large blades of mace, dried and beaten fine, half a large nutmeg grated, a little pepper and ſalt, a little lemon-peel cut fine, a very little thyme, ſome parſley, and four eggs. Mix all together, put it into the ſkin again juſt as it was, in the ſame ſhape, ſew it up, roaſt it, and baſte it with butter. Cut the loin into ſteaks, and fry it nicely. Lay the leg in the diſh, and the loin round it. Then ſerve it up, with a pint of good gravy poured into the diſh.

Lamb Chops en Caſorole.

HAVING cut a loin of lamb into chops, put yolks of eggs on both ſides, and ſtrew over it crumbs of bread, with a little cloves and mace, pepper and ſalt mixed. Fry them of a nice light brown, and put them round in a diſh as cloſe as you can; but leave a hole in the middle to put the following ſauce in: all ſorts of ſweet herbs and parſley chopped fine, ſtewed a little in ſome good thick gravy. Garniſh with fried parſley.

Barbatued Pig.

HAVING dreſſed a pig of ten weeks old, as if it were to be roaſted, make a forcemeat in the following manner. Take the liver of the pig, two anchovies, and ſix ſage leaves, and chop them very ſmall. Then put them into a marble mortar, with the crumb of half a penny loaf, half a pint of red wine, four ounces of butter, and half a tea-ſpoonful of chyan pepper. Beat them all together to a paſte, put it into your pig's belly, and ſew it up. Lay your pig down at a good diſtance before a large briſk fire, and ſinge it well. Put into your dripping-pan three bottles of red wine, baſte it with the wine

all the time it be roasting, and when it be half roasted, put under the pig two penny loaves. If there be not wine enough, put in more, and when the pig be near enough, take the loaves and sauce out of the dripping-pan, and put to the sauce half a lemon, a bundle of sweet herbs, and an anchovy chopped small. Boil it a few minutes, and then draw your pig, after having roasted it four hours; put into the pig's mouth an apple, or a small lemon, and a loaf on each side. Strain your sauce, and pour it on them boiling hot, and serve it up garnish with slices of lemon and berberries.

A Pig au Pere Duillet.

HAVING cut off the head, and divided the pig into quarters, lard them with bacon, and season them well with salt, pepper, nutmeg, cloves, and mace. Place a layer of fat bacon at the bottom of a kettle, lay the head in the middle, and the quarters round it. Then put in a bay leaf, an onion shred, a lemon, some carrots, parsley, and livers, and cover it again with bacon. Put in a quart of broth, stew it for an hour, and then take it up. Put your pig into a stewpan, pour in a bottle of white wine, cover it close, and let it stew for an hour very slowly. If you serve it up cold, let it stand till it be so; then drain it well, and wipe it, that it may look white, and lay it in a dish, with the head in the middle, and the quarters round it. Throw some green parsley over all. Either of the quarters separately make a pretty dish. If you serve it up hot, you must, while the pig be stewing in the wine, take the first gravy it was stewed in, and skim off the fat, and strain it. Then take a sweet-bread cut into five or six slices, some truffles, morels, and mushrooms, and stew all together till they be enough. Thicken it with the yolks of two eggs, or a piece of butter rolled in flour; and when your pig be enough, take it out, and lay it in your dish. Put the wine it was stewed in to the ragoo, and then pour it all over the pig, and use lemon for garnish.

A Pig Matelote.

HAVING gutted and scalded your pig, and taken off the head and pettitoes, cut your pig into four quarters

ters, and put them, with the head and toes, into cold water. Cover the bottom of a ſtewpan with ſlices of bacon, and place the quarters over them, with the pettitoes, and the head cut in two. Seaſon the whole with pepper and ſalt, a bay leaf, a little thyme, an onion, and add a bottle of white wine. Then lay on more ſlices of bacon, put over it a quart of water, and let it boil. Skin and gut two large eels, and cut them in pieces about five or ſix inches long. When your pig be half done, put in your eels; then boil a dozen of large craw-fiſh, cut of the claws, and take off the ſhells of the tail. When your pig and eels be enough, lay firſt your pig in the diſh, and your pettitoes round it; but do not put in the head, as that will make a pretty cold diſh. Then lay your eels and craw-fiſh over them, and take the liquor they were ſtewed in; ſkim off the fat, and add to it half a pint of ſtrong gravy, thickened with a little piece of burnt butter. Pour this over it, and garniſh with lemon and craw-fiſh. Fry the brains, and lay them round and all over the diſh. This will do for a firſt courſe or remove.

A Gooſe à-la-mode.

PICK a large fine gooſe clean, ſkin and bone it nicely, and take off the fat. Then take a dried tongue, and boil and peel it. Take a fowl, and treat it in the ſame manner as the gooſe; ſeaſon it with pepper, ſalt, and beaten mace, and roll it round the tongue. Seaſon the gooſe in the ſame manner, and put both tongue and fowl into the gooſe. Put it into a little pot that will juſt hold it, with two quarts of beef gravy, a bundle of ſweet herbs, and an onion. Put ſome ſlices of ham, or good bacon, between the fowl and gooſe; then cover it cloſe, and ſtew it over a fire for an hour very ſlowly. Then take up your gooſe, and ſkim off all the fat; ſtrain it, and put in a glaſs of red wine, two ſpoonfuls of catchup, a veal ſweet-bread cut ſmall, ſome truffles, muſhrooms, and morels, a piece of butter rolled in flour, and, if wanted, ſome pepper and ſalt. Put the gooſe in again, cover it cloſe, and let it ſtew half an hour longer. Then take it up, pour the ragoo over it, and garniſh with lemon. You muſt remember to ſave the bones of

the goose and fowl, and put them into the gravy when it be first set on. It will be an improvement, if you roll some beef marrow between the tongue and the fowl, and between the fowl and goose, as it will make them mellow, and eat the finer. Before we conclude this article, it may not be amiss to observe, that the best method to bone a goose or fowl of any sort, is to begin at the breast, and take out all the bones without cutting the back; for when it be sewed up, and you come to stew it, it generally bursts in the back, whereby the shape of it is spoiled.

Ducks à-la-mode.

CUT a couple of fine ducks into quarters, and fry them in butter till they be a little brown. Then pour out all the fat, dust a little flour over them, and put in half a pint of good gravy, a quarter of a pint of red wine, an anchovy, two shalots, and a bundle of sweet herbs. Cover them close, and let them stew a quarter of an hour. Take out the herbs, skim off the fat, and let your sauce be as thick as cream. Garnish with lemon or berberries, and send it up to table.

Ducks à-la-braise.

HAVING singed and dressed your ducks, lard them quite through with bacon rolled in shred parsley, onions, thyme, pepper, salt, and beaten mace. Put a few slices of fat bacon in the bottom of a stew pan, the same of gammon of bacon or ham, two or three slices of beef or veal, and lay your ducks in with their breasts downwards. Cover the ducks with slices the same as you put under them, and cut in a carrot or two, a turnip, a head of celery, an onion, four or five cloves, a blade of mace, and a little whole pepper. Cover them close down, and let them simmer a little over a gentle stove till the breast be of a light brown. Then put in some broth or water, cover them down again as closely as you can, and stew them gently till they be enough, which will require two or three hours. Then take some parsley, an onion or shalot, a few gerkins or capers, and two anchovies; chop them all very fine, and put them in a stewpan, with part of the liquor from the ducks, a little brown-

ing,

ing, and the juice of a lemon. Boil it up, and cut the ends of the bacon even with the breasts of your ducks. Lay them on your dish, pour the sauce hot upon them, and serve them up.

Turkey à-la-daube.

CAREFULLY bone your turkey, without spoiling the look of it, and stuff it with the following forcemeat: Chop some oysters very fine, take some crumbs of bread, pepper, salt, and shalots, and a very little thyme, parsley, and butter. Having filled your turkey with this as full as you think proper, sew it up, tie it in a cloth, and boil it white; but be cautious not to boil it too much. You may serve it up with good oyster sauce, or you may make a rich gravy of the bones, with a piece of veal, mutton, and bacon, seasoned with salt, pepper, shalots, and a little mace. Strain it off through a sieve, and having before half boiled your turkey, stew it in this gravy just half an hour. Having well skimmed the gravy, dish up your turkey in it, after you have thickened it with a few mushrooms stewed white, or stewed palates, forcemeat balls, sweet-breads, or fried oysters, and pieces of lemon. Dish it with the breast upwards. If you choose it, you may add a few morels and truffles to your sauce.

Fowls à-la-braise.

HAVING skewered your fowl as for boiling, with the legs in the body, lay on it a layer of fat bacon, cut in pretty thin slices; then wrap it round in beet leaves, then in a caul of veal, and put it in a large saucepan, with three pints of water, a bunch of sweet herbs, two or three blades of mace, a gill of Madeira wine, and half a lemon. Stew it till it be quite tender, then take it up, and skim off the fat, and thicken your gravy with flour and butter. Strain it through a hair sieve, and put to it a pint of oysters, about a gill of thick cream, and keep shaking your tossing-pan over the fire. When it has simmered a little, serve up your fowl with the bacon, beet-leaves, and caul on, and pour your hot sauce upon it. Berberries or red beet-root may be used as a garnish.

Fowls forced.

PICK a large fowl clean, cut open the breaſt, and take out the entrails. Take the ſkin off whole, and having cut the fleſh from the bones, chop it with half a pint of oyſters, an ounce of beef marrow, and a little pepper and ſalt. Mix it up with cream, and lay the meat on the bones; then draw the ſkin over it, and ſew up the breaſt. Then cut large thin ſlices of bacon, and lay them over the breaſt of your fowl; tie on the bacon with packthread, and roaſt it for an hour before a moderate fire. Make good brown gravy ſauce; pour it on your diſh, take off the bacon, and lay in your fowl. Serve it up, garniſhed with oyſters, muſhrooms, or pickles.

Artificial Chickens or Pigeons.

HAVING made a rich forcemeat with chickens, lamb, or veal, a piece of fat bacon, a little butter, the yolk of an egg, and ſome parſley, ſeaſoned with pepper, ſalt, and a ſhalot, work it up into the ſhape of chickens or pigeons, putting the feet of the bird you intend it for in the middle, ſo as juſt to appear at the bottom. Roll the forcemeat in the yolk of an egg, then in crumbs of bread, and ſend them to the oven, on tin plates well buttered, and do not let them touch each other. Bake them of a light brown, and pour gravy into the diſh, or ſend them to table dry.

Chickens in ſavory Jelly.

TAKE two chickens, and roaſt them. Boil ſome calf's feet to a ſtrong jelly; then take out the feet, and ſkim off the fat; beat up the whites of three eggs, and mix them with half a pint of white wine vinegar, the juice of three lemons, a blade or two of mace, a few pepper-corns, and a little ſalt. Put them to your jelly; and when it has boiled five or ſix minutes, ſtrain it ſeveral times through a jelly-bag till it be very clear. Then put a little in the bottom of a bowl large enough to hold your chickens, and when they be cold, and the jelly ſet, lay them in with their breaſts down. Then fill your bowl quite full with the reſt of your jelly, which you muſt take care to keep from ſetting, ſo that when you

you pour it into the bowl it will not break. Let it ſtand all night; and the next day put your baſon into warm water, pretty near the top. As ſoon as you find it looſe in the baſon, lay your diſh over it, and turn it out whole.

Chicken Surpriſe.

ONE large fowl will do for a ſmall diſh. Roaſt it and take the lean from the bones; cut it into thin ſlices, about an inch long, and toſs it up with ſix or ſeven ſpoonfuls of cream, and a piece of butter, as big as a walnut, rolled in flour. Boil it up and ſet it to cool. Then cut ſix or ſeven thin ſlices of bacon round it, place them in a pattypan, and put ſome forcemeat on each ſide. Work them up into the form of a French roll, with a raw egg in your hand, leaving a hollow place in the middle. Put in your fowl, and cover them with ſome of the ſame forcemeat, rubbing them ſmooth with your hand and a raw egg. Make them of the height and bigneſs of a French roll, and throw a little fine grated bread over them. Bake them three quarters, or an hour, in a gentle oven, or under a baking cover, till they come to a fine brown, and place them on your mazarine, that they may not touch one another; but place them ſo that they may not fall flat in the baking; or you may form them on your table with a broad kitchen knife, and place them on the thing you intend to bake them on. You may put the leg of a chicken into one of the loaves you intend for the middle. Let your ſauce be gravy, thickened with butter, and a little juice of lemon. This is a pretty ſide diſh for a firſt courſe, ſummer or winter, if you can get them.

Chickens Chiringrate.

HAVING cut off the feet of your chickens, break the breaſt bone flat with a rolling-pin; but take care you do not break the ſkin. Flour them, fry them of a fine brown in butter, and then drain all the fat out of the pan, but leave the chickens in. Lay a pound of gravy-beef, cut very thin, over your chickens, and a piece of veal cut very thin, a little mace, two or three cloves, ſome whole pepper, an onion, a little bunch of ſweet herbs, and a piece of carrot. Then pour in a quart of

boiling water, cover it close, and let it stew for a quarter of an hour. Then take out the chickens, and keep them hot; let the gravy boil till it be quite rich and good, and then strain it off, and put it into your pan again, with two spoonfuls of red wine, and a few mushrooms. Put in your chickens to heat, then take them up, lay them into your dish, and pour your sauce over them Garnish with lemon, and a few slices of cold ham broiled,

Chickens and Tongues.

BOIL six small chickens very white; then take six hogs tongues boiled and peeled, a cauliflower boiled whole in milk and water, and a good deal of spinach boiled green. Then lay your cauliflower in the middle, the chickens close all round, and the tongues round them with the roots outwards, and the spinach in little heaps between the tongues. Garnish with little pieces of bacon toasted, and lay a little piece on each of the tongues. This is a good dish for a large company.

Large Fowls forced.

HAVING cut the skin of a large fowl down the breast, carefully slip it down so as to take out all the meat, and mix it with a pound of beef suet cut small. Then beat them together in a marble mortar, and take a pint of large oysters cut small, two anchovies, a shalot, a few sweet herbs, a little pepper, some nutmeg grated, and the yolks of four eggs. Mix all these together, and lay it on the bones, then draw the skin over it, and sew it up. Put the fowl into a bladder, and boil it an hour and a quarter. Stew some oysters in good gravy, thickened with a piece of butter rolled in flour, take the fowl out of the bladder, lay it in your dish, and pour the sauce over it. Garnish with lemon. It eats much better roasted, with the same sauce.

Fowls marinated.

WITH your finger raise the skin from the breast-bone of a large fowl, or turkey; cut a veal sweet-bread small, a few oysters, and mushrooms, an anchovy, a little thyme, some lemon-peel, and season them with pepper and nutmeg. Chop them small, and mix it with

the yolk of an egg. Stuff it in between the ſkin and the fleſh, but be careful not to break the ſkin, and then ſtuff what quantity of oyſters you pleaſe into the fowl. If you think proper, you may lard the breaſt of your fowl with bacon. Roaſt it with a paper over the breaſt, make good gravy, and garniſh with lemon.

Pullets à la Sainte Menehout.

HAVING truſſed the legs in the body, ſlit them along the back, ſpread them open on a table, take out the thigh-bones, and beat them with a rolling pin. Then ſeaſon them with pepper, ſalt, mace, nutmeg, and ſweet herbs. After that take a pound and a half of veal, cut it into thin ſlices, and lay it in a ſtewpan of a convenient ſize, to ſtew the pullets in. Cover it, and ſet it over a ſtove or ſlow fire, and when it begins to cleave to the pan, ſtir in a little flour, ſhake the pan about till it be a little brown, and then pour in as much broth as will ſtew the fowls. Stir them together, put in a little whole pepper, an onion, and a little piece of bacon or ham. Then lay in your fowls, cover them cloſe, and let them ſtew half an hour. Then take them out, lay them on the gridiron to brown on the inſide, and then lay them before the fire to do on the outſide. Strew them over with the yolk of an egg, ſome crumbs of bread, and baſte them with a little butter. Let them be of a fine brown, and boil the gravy till there be about enough for ſauce. Strain it, put in a few muſhrooms, and a little piece of butter rolled in flour. Lay the pullets in the diſh, put in the ſauce, and garniſh with lemon. You may either fry them, or brown them in the oven.

Pigeons compote.

SKEWER ſix young pigeons in the ſame manner as for boiling, put forcemeat into the craws, lard them down the breaſt, and fry them brown. Put them into ſtrong brown gravy, and when they have ſtewed three quarters of an hour, thicken it with a lump of butter rolled in flour. Make your forcemeat in this manner. Grate the crumb of half a penny loaf, and ſcrape a quarter of a pound of fat bacon, which will anſwer the purpoſe better than ſuet. Chop a little parſley and thyme,

two ſhalots, or an onion, ſome lemon-peel, and a little nutmeg grated; ſeaſon them with pepper and ſalt, and mix them up with eggs. When you ſerve them up, ſtrain your gravy over them, and lay forcemeat balls round them.

Pigeons Fricando.

HAVING picked, drawn, and waſhed your pigeons very clean, ſtuff their craws, and lard them down the ſides of the breaſt. Fry them of a fine brown in butter, and then put them into a toſſing-pan, with a quart of gravy. Stew them till they be tender; then take off the fat, and put in a tea-ſpoonful of lemon-pickle, a large ſpoonful of walnut catchup, the ſame of browning, a little ſalt, and chyan pepper. Thicken your gravy, and add half an ounce of morels, and four yolks of eggs boiled hard. Lay the pigeons in your diſh, put the morels and eggs round them, and ſtrain your ſauce over them. Serve it up, garniſhed with lemon-peel and berberries.

Pigeons in ſavory Jelly.

AFTER you have roaſted your pigeons with the head and feet on, put a ſprig of myrtle in their bills, and make a jelly for them in the ſame manner as before directed for chickens, and treat them the ſame in every other reſpect.

Pigeons à-la daube.

PUT a layer of bacon in a large ſaucepan, then a layer of veal, a layer of coarſe beef, and another little layer of veal, about a pound of beef and a pound of veal, cut very thin; a piece of carrot, a bundle of ſweet herbs, an onion, ſome black and white pepper, a blade or two of mace, and four or five cloves. Cover the ſaucepan cloſe, ſet it over a ſlow fire, draw it till it be brown, to make the gravy a fine light brown. Then put in a quart of boiling water, and let it ſtew till the gravy be quite rich and good. Then ſtrain it off, and ſkim off all the fat. In the mean time, ſtuff the bellies of the pigeons with forcemeat, made thus: take a pound of veal, a pound of beef ſuet, and beat both fine in a mortar; an equal quantity of crumbs of bread, ſome

pepper,

pepper, ſalt, nutmeg, beaten mace, a little lemon-peel cut ſmall, ſome parſley cut ſmall, and a very little thyme ſtripped. Mix all together with the yolks of two eggs, fill the pigeons, and flat the breaſts down. Then flour them, and fry them in freſh butter, a little brown. Then pour the fat clean out of the pan, and put the gravy to the pigeons. Cover them cloſe, and let them ſtew a quarter of an hour, or till you think they be quite enough. Then take them up, lay them in a diſh, and pour in your ſauce. On each pigeon lay a bay-leaf, and on the leaf a ſlice of bacon. You may garniſh with a lemon notched; but it will do without.

Pigeons au Poire.

HAVING made a forcemeat like the above, and cut off the feet, ſtuff them in the ſhape of a pear; roll them in the yolk of an egg, and then in crumbs of bread; ſtick the leg at top, and butter a diſh to lay them in; then ſend them to an oven to bake, but do not let them touch each other. When they be enough, lay them in a diſh, and pour in good gravy thickened with the yolk of an egg, or butter rolled in flour; but do not pour your gravy over the pigeons. You may garniſh with lemon. This is a pretty genteel diſh; or, for change, lay one pigeon in the middle, the reſt round, and ſtewed ſpinach between, with poached eggs on the ſpinach. Garniſh with notched lemon and orange cut into quarters, and have melted butter in boats.

Pigeons Surtout.

HAVING forced your pigeons, lay a ſlice of bacon on the breaſt, and a ſlice of veal beat with the back of a knife, and ſeaſoned with mace, pepper, and ſalt. Tie it on with a ſmall packthread, or two ſmall fine ſkewers are better. Spit them on a fine bird-ſpit, roaſt them, and baſte them with a piece of butter, then with the yolk of an egg, and then baſte them again with the crumbs of bread, a little nutmeg, and ſweet herbs. When they be enough, lay them in your diſh, have good gravy ready, with truffles, morels and muſhrooms, to pour into your diſh, and garniſh with lemon.

French Papton Pigeons.

PUT ſavory forcemeat, rolled out like paſte, into a butter-diſh; put a layer of very thin bacon, ſquab pigeons, ſliced ſweet-bread, aſparagus tops, muſhrooms, cocks-combs, a palate boiled tender and cut into pieces, and the yolks of hard eggs. Make another forcemeat, and lay it over like a pye. Then bake it, and when it be enough, turn it into a diſh, and pour gravy round it.

Pigeons tranſmogrified.

SEASON your pigeons with pepper and ſalt. Take a large piece of butter, make a puff-paſte, and roll each pigeon in a piece of paſte. Tie them in a cloth, ſo that the paſte do not break, and boil them in a good deal of water. When they have boiled an hour and a half, untie them carefully that they do not break. Lay them on the diſh, and you may pour a little good gravy into the diſh. They will eat exceedingly nice, and will yield ſauce enough of a very agreeable reliſh.

Pigeons à-la-Souſſed.

BONE four pigeons, and make a forcemeat as for pigeons compote. Stuff them, and put them into a ſtewpan with a pint of veal gravy. Stew them half an hour very gently, and then take them out. In the mean time make a veal forcemeat, and wrap it all round them. Rub it over with the yolk of an egg, and fry them of a nice brown in good dripping. Take the gravy they were ſtewed in, ſkim off the fat, thicken with a little butter rolled in flour, the yolk of an egg, and a gill of cream beat up. Seaſon it with pepper and ſalt, mix it all together, and keep it ſtirring one way till it be ſmooth. Strain it into your diſh, and put the pigeons on. Garniſh with plenty of fried parſley. You may leave out the egg and cream, and put in a ſpoonful of browning, and a little lemon pickle and catchup.

Pigeons en Paqueton.

PUT ſome forcemeat into a ſmall ſtewpan, and ſpread it at the bottom and ſides as a paſte, rubbing your ſtewpan firſt with butter. Put in a couple of pigeons, ſome ſweetbreads and palates neatly cut and ranged in your pan, and ſome freſh muſhrooms. Cloſe

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the top with forcemeat, cover it over with ſlices of bacon, and bake it in a gentle oven. Before you cloſe it, pour ſome gravy in the inſide. Your pigeons, &c. ſhould be ſeaſoned with pepper, ſalt, and a little eſchalot. When done, turn it out carefully into your diſh, and pour it into a thickened ſauce.

This ſauce may be made in the following manner, and will ſerve on a variety of other occaſions. Take lean ham or bacon, a pound of veal, an old cock or hen, pepper, ſalt, a blade of mace, parſley root, an onion ſtuck with a few cloves, a little lean beef, and a piece of carrot. Let this ſimmer until it becomes a rich gravy. Three quarts of water muſt be poured over it and conſumed to three pints. Strain it, and when cold, take off the fat, and keep it for uſe.

Partridges à-la-braiſe.

TRUSS two brace of partridges with the legs into the bodies; lard them, and ſeaſon with beaten mace, pepper, and ſalt. Take a ſtewpan, lay ſlices of bacon at the bottom, then ſlices of beef and then ſlices of veal, all cut thin; a piece of carrot, an onion cut ſmall, a bundle of ſweet herbs, and ſome whole pepper. Lay the partridges with their breaſts downwards, lay ſome thin ſlices of beef and veal over them, and ſome parſley ſhred fine. Cover them, and let them ſtew eight or ten minutes over a ſlow fire. Then give your pan a ſhake, and pour in a pint of boiling water. Cover it cloſe, and let it ſtew half an hour over a little quicker fire. Then take out your birds, keep them hot, pour into the pan a pint of thin gravy, and let them boil till there be about half a pint. Then ſtrain it off, and ſkim off the fat. In the mean time, have a veal ſweet-bread cut ſmall, truffles and morels, cocks combs, and fowls livers ſtewed in a pint of good gravy half an hour, ſome artichoke bottoms, and aſparagus tops, both blanched in warm water, and a few muſhrooms. Then add the other gravy to this, and put in your partridges to heat. If it be not thick enough, take a piece of butter rolled in flour, and toſs up in it.

Pheaſants à-la-braiſe.

HAVING put a layer of beef all over your pan, a layer of veal, a little piece of bacon, a piece of carrot, an onion ſtuck with cloves, a blade or two of mace, a ſpoonful of pepper, black and white, and a bundle of ſweet-herbs, lay in the pheaſant. Then lay a layer of beef, and a layer of veal, to cover it. Set it on the fire for five or ſix minutes, and then pour in two quarts of boiling gravy. Cover it cloſe, and let it ſtew very ſoftly an hour and an half. Then take up your pheaſant, and keep it hot. Let the gravy boil till it be reduced to about a pint, and then ſtrain it off, and put it in again. Put in a veal ſweet-bread, firſt being ſtewed with the pheaſant. Then put in ſome truffles and morels, ſome livers of fowls, artichoke bottoms, and aſparagus tops, if you have them. Let theſe ſimmer in the gravy about five or ſix minutes, and then add two ſpoonfuls of catch-up, two of red wine, and a little piece of butter rolled in flour, with a ſpoonful of browning. Shake all together, put in your pheaſant, let them ſtew all together, with a few muſhrooms, about five or ſix minutes more. Then take up your pheaſant, and pour your ragoo all over, with a few forcemeat balls. Garniſh with lemon. You may lard it, if you think proper ſo to do.

Small Birds in Savory Jelly.

PUT a good piece of butter into the bellies of eight ſmall birds, with their heads and feet on, and ſew up their vents. Put them in a jug, cover it cloſe with a cloth, and ſet them in a kettle of boiling water, till they be enough. Drain them, and make your jelly as before, and put a little into a baſon. When it be ſet, lay in three birds with their breaſts down, and cover them with the jelly. When it be ſet, put in the other five, with their heads in the middle, and proceed in the ſame manner as before directed for chickens.

Florendine Hares.

LET your hare be a full-grown one, and let it hang up four or five days before you caſe it. Leave on the ears, but take out all the bones, except thoſe of the head, which muſt be left entire. Lay your hare on the

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table, and put into it the following forcemeat: Take the crumb of a penny loaf, the liver ſhred fine, half a pound of fat bacon ſcraped, a glaſs of red wine, an anchovy, two eggs, a little winter ſavory, ſome ſweet marjoram, thyme, and a little pepper, ſalt and nutmeg. Having put this into the belly, roll it up to the head, ſkewer it with packthread, as you would a collar of veal. Wrap it in a cloth, and boil it an hour and a half, in a ſauce-pan covered, with two quarts of water. As ſoon as the liquor be reduced to about a quart, put in a pint of red wine, a ſpoonful of lemon pickle; one of catchup, and the ſame of browning. Then ſtew it till it be reduced to a pint, and thicken it with butter rolled in flour. Lay round your hare a few morels, and four ſlices of force-meat boiled in a caul of a leg of veal. When you diſh it up, draw the jaw-bones, and ſtick them in the eyes for horns. Let the ears lie back on the roll, and ſtick a ſprig of myrtle in the mouth. Strain your ſauce over it, and garniſh with berberries and parſley.

Florendine Rabbits.

SKIN three young rabbits, but leave on the ears, and waſh and dry them with a cloth. Carefully take out the bones, but leave the head whole, and proceed in the ſame manner as above directed for the hare. Have ready a white ſauce made of veal gravy, a little anchovy, the juice of half a lemon, or a tea-ſpoonful of lemon-pickle. Strain it, and take a quarter of a pound of butter rolled in flour, ſo as to make the ſauce pretty thick. Keep ſtirring it while the flour is diſſolving. Beat the yolk of an egg, put to it ſome thick cream, nutmeg, and ſalt, and mix it with the gravy. Let it ſimmer a little over the fire, but not boil, and pour it over the rabbits.

Rabbits ſurpriſed.

TAKE young rabbits, ſkewer them, and put the ſame pudding into them as directed for roaſted rabbits. When they be roaſted, draw out the jaw-bones, and ſtick them in the eyes, to appear like horns. Then take off the meat clean from the bones; but the bones muſt be left whole. Chop the meat very fine, with a little

little ſhred parſley, ſome lemon-peel, an ounce of beef marrow, a ſpoonful of cream, and a little ſalt. Beat up the yolks of two eggs boiled hard, and a ſmall piece of butter, in a marble mortar; then mix all together, and put it into a toſſing-pan. Having ſtewed it five minutes, lay it on the rabbit where you took the meat off, and put it cloſe down with your hand, to make it appear like a whole rabbit. Then with a ſalamander brown it all over. Pour a good brown gravy, made as thick as cream, into the diſh, and ſtick a bunch of myrtle in their mouths. Send them up to table, with their livers boiled and frothed.

Rabbits in Caſſerole.

HAVING divided your rabbits into quarters, you may lard them or not, juſt as you pleaſe. Shake ſome flour over them, and fry them in lard and butter. Then put them into an earthen pipkin, with a quart of good broth, a glaſs of white wine, a little pepper and ſalt, a bunch of ſweet herbs, and a ſmall piece of butter rolled in flour. Cover them cloſe, and let them ſtew half an hour; then diſh them up, and pour the ſauce over them. Garniſh with Seville oranges cut into thin ſlices, and notched.

A Hurico, by way of Soup.

CUT a large neck of mutton into two parts, and put the ſcrag part into a ſtew-pan, with four large turnips, and as many carrots, into a gallon of water. Let it boil gently over a ſlow fire till all the goodneſs be out of the meat, but not boiled to pieces. Then bruiſe the turnips and two of the carrots fine into the ſoup, by way of thickening it. Cut and fry ſix onions in butter, put them to the ſoup, and let it ſtew very ſlowly till the chops be very tender. Cut the other two carrots that were boiled into what ſhape you pleaſe, and put them in juſt before you take it off the fire. Seaſon it with pepper and ſalt to your taſte, and ſerve it up in a ſoup-diſh as hot as poſſible.

Cucumbers with Eggs.

PARE, quarter, and cut ſix large cucumbers into ſquares, about the ſize of a dice. Put them into boil-

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ing water, and give them a boil. Then take them out of the water, and put them into a ſtew-pan, with an onion ſtuck with cloves, a ſlice of ham, a quarter of a pound of butter, and a little ſalt. Set it over the fire a quarter of an hour, keep it cloſe covered, ſkim it well, and ſhake it often, for it is apt to burn. Then dredge in a little flour, and put in as much veal gravy as will juſt cover the cucumbers. Stir it well together, and keep a gentle fire under it till no ſcum will riſe. Then take out the ham and onion, and put in the yolks of two eggs beat up with a tea-cup full of good cream. Stir it well for a minute, then take it off the fire, and juſt before you put it into a diſh, ſqueeze in a little lemon-juice. Lay on the top of it five or ſix poached eggs.

A Solomon-gundy.

TAKE a handful of parſley, two pickled herrings, four boiled eggs, both yolks and whites, and the white part of a roaſted chicken. Chop them ſeparately, and exceedingly ſmall. Take the lean of ſome boiled ham ſcraped fine, and turn a china baſon upſide down in the middle of a diſh. Make a quarter of a pound of butter into the ſhape of a pine-apple, and ſet it on the baſon's bottom. Lay round your baſon a ring of ſhred parſley, then a ring of yolks of eggs, then whites, then ham, then chickens, and then herrings, till you have covered your baſon, and diſpoſed of all the ingredients. Lay the bones of the pickled herrings upon it, with their tails up to the butter, and let their heads lie on the edge of the diſh. Lay a few capers, and three or four pickled oyſters round the diſh.

Maccaroni.

HAVING boiled four ounces of maccaroni till it be quite tender, lay it on a ſieve to drain, and then put it into a toſſing-pan, with about a gill of cream, and a piece of butter rolled in flour. Boil it five minutes, pour it on a plate, lay Parmeſan cheeſe toaſted all over it, and, as it ſoon grows cold, ſend it up on a water-plate.

Amulets.

BEAT ſix eggs, ſtrain them through a hair ſieve, and put them into a frying-pan, in which muſt be a quarter

quarter of a pound of hot butter. Throw in a little boiled ham ſcraped fine, a little ſhred parſley, and ſeaſon them with pepper, ſalt, and nutmeg. Fry it brown on the under ſide, and lay it on your diſh, but do not turn it. Hold a hot ſalamander over it for half a minute, to take off the raw look of the eggs. Some put in clary and chives, and ſome put in onions. Serve it up with curled parſley ſtuck in it.

Amulet of Aſparagus.

BEAT up ſix eggs with cream, boil ſome of the largeſt and fineſt aſparagus, and when boiled cut off all the green in ſmall pieces. Mix them with the eggs, and put in ſome pepper and ſalt. Make a ſlice of butter hot in a pan, put them in, and ſerve them up hot on buttered toaſt.

Pain d'Eſpagne.

CUT French bread or rolls into ſlices of two inches thick. Cut them out in pieces rather larger and longer than a common ſnuff-box. Scoop out a little in the middle with a ſmall apple corer, but do not go quite through. Range your pieces in a ſtewpan, (not too deep a one) quite cloſe together. Fill the holes up with cherries, or any preſerve, and pour upon them, till they be quite covered, port wine or claret; but the latter is beſt. Let it boil as faſt as poſſible, on a clear charcoal fire, until the wine be conſumed, and the bread only left of a proper moiſture. It muſt be eaten quite hot. Put ſugar ſufficient to your taſte; and take care that your pieces do not break when you put them in the diſh

Pain Perdu.

FRENCH rolls that have been baked one day are beſt for this purpoſe. Cut them in ſlices; have ready eggs, cream, ſugar, and roſe-water, all beat up together as for a cuſtard. Lay your bread into it to ſoak. Fry ſome butter, and when it boils, take the ſlices out gently, and put them into the pan. As ſoon as they be done, lay them between paper before the fire to drain. When all be done, range them neatly in your diſh, as you would biſcuits, and put ſome ſugar over them.

Ramequins

Ramequins.

BRUISE in a ſtewpan a piece of Parmeſan or mild Cheſhire cheeſe, with about a quarter of a pound of butter, half a pint of cold water, a very little ſalt, and an anchovy minced very fine. Let it all boil, and put as much flour as the ſauce requires to thicken it. Let it dry upon a ſlow fire, until it becomes like thick batter. Then put it into another ſtewpan, and beat up as many eggs as the butter can bear without becoming too liquid, for it ſhould be rather ſtiff. You muſt put it into little ſquare papers, pinched up at the four corners, and lay them on a tin, which you muſt put into your oven until they become of a fine yellow brown. Then ſerve them up.

Tongue and Udder forced.

HAVING parboiled the tongue and udder, blanch the tongue, and ſtick it with cloves; carefully raiſe the udder, and fill it with forcemeat made with veal; but ſome, for the ſake of variety, lard it. Firſt waſh the inſide with the yolk of an egg, and put in the forcemeat; then tie the ends cloſe, and ſpit and roaſt them. Baſte them well with butter, and when they be enough, put good gravy into the diſh, and ſweet ſauce into a cup. If you chooſe to force a tongue by itſelf, without the udder, proceed as follows: Having boiled the tongue till it be tender, let it ſtand till it be cold, and then cut a hole at the root-end of it. Take out ſome of the meat, chop it with the ſame quantity of beef ſuet, a few pippins, ſome pepper and ſalt, a little beaten mace, ſome nutmeg, a few ſweet herbs, and the yolks of two eggs. Beat all together well in a marble mortar, then ſtuff the tongue with it, and cover the end with a veal caul, or buttered paper. Roaſt it, baſte it with butter, and diſh it up. Take ſome good gravy, a little melted butter, the juice of an orange or lemon, and ſome grated nutmeg. Give it a boil, and pour it into the diſh.

Cutlets à la Maintenon.

THIS is a very good diſh, and is made in the following manner: Take a neck of mutton, cut it into chops, with a bone in each, and take the fat off the bone, and ſcrape it clean. Take ſome crumbs of bread,

parſley, marjoram, thyme, and winter ſavory, and chop all fine; grate ſome nutmeg in it, and ſeaſon with pepper and ſalt. Having mixed theſe all together, melt a little butter in a ſtewpan, and dip the chops into the butter. Then roll them in the herbs, and put them in half ſheets of buttered paper. Leave the end of the bone bare, and broil them on a clear fire for twenty minutes. Send them up in the paper, with the following ſauce in a boat: Chop four ſhalots fine, put them in half a gill of gravy, a little pepper and ſalt, and a ſpoonful of vinegar, and boil them for a minute.

Ham à-la-braiſe.

TAKE off the ſkin, clear the knuckle, and lay it in water to freſhen. Then tie it about with a ſtring, and take ſlices of bacon and beef. Beat and ſeaſon them well with ſpices and ſweet herbs, and lay them in the bottom of a kettle with onions, parſnips, and carrots ſliced, with ſome chives and parſley. Lay in your ham the fat ſide uppermoſt, and cover it with ſlices of beef, and over that with ſlices of bacon. Then lay on ſome ſliced roots and herbs, the ſame as under it. Cover it, and ſtop it cloſe with paſte. Put fire both over and under it, and let it ſtew twelve hours with a very ſlow fire. Put it into a pan, dredge it well with grated bread, and brown it with a hot iron; or put it into the oven, and bake it an hour. Then ſerve it upon a clean napkin. Garniſh with raw parſley. If it be to be eaten hot, make a ragoo thus: Take a veal ſweetbread, ſome livers of fowls, cocks-combs, muſhrooms, and truffles. Toſs them up in a pint of good gravy, ſeaſoned with ſpice to your taſte; thicken it with a piece of butter rolled in flour, and a glaſs of red wine. Then brown your ham, as above, and let it ſtand a quarter of an hour to drain the fat out. Take the liquor it was ſtewed in, ſtrain it, ſkim off all the fat, put it into the gravy, and boil it up with a ſpoonful of browning. Sometimes you may ſerve it up with carp ſauce, and ſometimes with a ragoo of crawfiſh.

Smelts in ſavory Jelly.

HAVING gutted and waſhed your ſmelts, ſeaſon them with mace and ſalt, and lay them in a pot with

butter over them. Tie them down with paper, and bake them half an hour. Take them out, and when they be a little cool, lay them ſeparately on a board to drain. When they be quite cold, lay them in a deep plate in what form you pleaſe, pour cold jelly over them, and they will look like live fiſh.

Marinate Soles.

BOIL your ſoles in ſalt and water, bone and drain them, and lay them on a diſh with their belly upwards. Boil ſome ſpinach, and pound it in a mortar; then boil four eggs hard, chop the yolks and whites ſeparate, and lay green, white, and yellow, among the ſoles, and ſerve them up with melted butter in a boat.

Oyſter Loaves.

MAKE a round hole in the tops of ſome little round loaves, and ſcrape out all the crumbs. Put ſome oyſters into a toſſing-pan, with the oyſter liquor, and the crumbs that were taken out of the loaves, and a large piece of butter. Stew them together for five or ſix minutes; then put in a ſpoonful of good cream, and fill your loaves. Then lay the bit of cruſt carefully on the top again, and put them in the oven to criſp.

CHAP. XII.

SAUCES *for every Occaſion.*

Veniſon Sauces.

EITHER of theſe ſauces may be uſed for veniſon. Currant-jelly warmed; or half a pint of red wine, with a quarter of a pound of ſugar, ſimmered over a clear fire for five or ſix minutes; or half a pint of vinegar, and a quarter of a pound of ſugar, ſimmered till it be a ſyrup.

To thicken Butter for Peaſe, Greens, Fiſh, &c.

PUT two or three ſpoonfuls of water into a ſauce-pany juſt enough to cover the bottom. When it boils, put in half a pound of butter. When the butter is melted, take the ſauce-pan from the fire, and ſhake it

round for a good while till it be very ſmooth, which it will be, and never grow oily, although it may be cold, and heated again often, and is therefore proper to uſe on all occaſions.

To melt Butter.

KEEP a plated or tin ſaucepan for the purpoſe only of melting butter. Put a little water at the bottom, and a duſt of flour. Shake them together, and cut the butter in ſlices. As it melts, ſhake it one way; let it boil up, and it will be ſmooth and thick.

To clarify Butter.

MELT it rather ſlowly, and then let it ſtand a little. When it is poured into the pots, leave the milk which ſettles at the bottom.

Gravies.

AS gravy beef is not always to be procured, eſpecially by thoſe who live in villages remote from large towns, in ſuch caſes, the following directions may be uſeful: When your meat comes from the butcher's, take a piece of beef, veal, and mutton, and cut them into ſmall pieces. Take a large deep ſaucepan, with a cover, lay your beef at bottom, then your mutton, then a very little piece of bacon, a ſlice or two of carrot, ſome mace, cloves, whole black and white pepper, a large onion cut in ſlices, a bundle of ſweet herbs, and then lay in your veal. Cover it cloſe over a ſlow fire for ſix or ſeven minutes, and ſhake the ſaucepan often. Then duſt ſome flour into it, and pour in boiling water till the meat be ſomething more than covered. Cover it cloſe again, and let it ſtew till it be rich and good. Then ſeaſon it to your taſte with ſalt, and ſtrain it off, when you will have a gravy that will anſwer moſt purpoſes. Or you may uſe the following method: Take a raſher or two of bacon or ham, and lay it at the bottom of your ſtew-pan. Put either veal, mutton, or beef, cut into thin ſlices, over it. Then cut ſome onions, turnips, carrots, and celery, a little thyme, and ſome all-ſpice. Put a little water at the bottom; then ſet it on a gentle fire, and draw it till it be brown at the bottom, which you will know by the pan's hiſſing. Then pour boiling water over it, and ſtew it gently for an hour and a half;

but

but the time it will take muſt be regulated by the quantity. Seaſon it with ſalt.

Brown Gravy.

TAKE half a pint of water, and the ſame quantity of ale or ſmall-beer that is not bitter. Cut an onion and a little piece of lemon-peel ſmall; take three cloves, a blade of mace, ſome whole pepper, a ſpoonful of muſhroom pickle, the ſame quantity of catchup, and an anchovy. Put a piece of butter, of the ſize of a hen's egg, into a ſaucepan, and when it be melted, ſhake in a little flour, and let it be a little brown. Then by degrees ſtir in the above ingredients, and let it boil a quarter of an hour. Then ſtrain it, and it will be good ſauce for fiſh.

Browning for made Diſhes.

TAKE four ounces of treble-refined ſugar, and beat it ſmall. Put it into an iron frying-pan, with an ounce of butter, and ſet it over a clear fire. Mix it well together all the time, and when it begins to be frothy, the ſugar will be diſſolving. Hold it higher over the fire, and when the ſugar and butter be of a deep brown, pour in a little red wine. Stir them well together, then add more wine, and keep ſtirring it all the time. Put in the outer rind of a lemon, a little ſalt, three ſpoonfuls of muſhroom catchup, two or three blades of mace, ſix cloves, four ſhalots peeled, and half an ounce of Jamaica pepper. Boil them ſlowly for ten minutes, pour it into a baſon, and when cold, bottle it up for uſe, having firſt carefully ſkimmed it. This is a very uſeful article, and ſuch as the cook ſhould never be without, it being almoſt of general uſe.

Scilian Sauce.

TAKE half a ſpoonful of coriander ſeeds, and four cloves, and bruiſe them in a mortar. Put three quarters of a pint of good gravy, and a quarter of a pint of eſſence of ham, into a ſtewpan. Peel half a lemon, and cut it into very thin ſlices, and put it in with the coriander ſeeds and cloves. Let them boil up, then put in three cloves of garlick whole, a head of celery ſliced, two bay-leaves, and a little baſil. Let theſe boil till

there is but half the quantity left. Then put in a glaſs of white wine, ſtrain it off, and if not thick enough, put in a piece of butter rolled in flour. It is very good with roaſted fowls, and ſome like it with butchers meat.

Ham Sauce.

WHEN a ham is almoſt done with, pick all the meat clean from the bone, and beat it with a rolling-pin to a maſh. Put it into a ſaucepan, with three ſpoonfuls of gravy, and ſet it over a ſlow fire; but keep ſtirring it all the while, or it will ſtick to the bottom. When it has been on ſome time, add a ſmall bundle of ſweet herbs, and ſome pepper, and half a pint of beef gravy. Cover it up, and let it ſtew over a gentle fire. When it is quite done, ſtrain off the gravy. This is a very good ſauce for veal.

Sauce for any Kind of roaſted Meat.

TAKE an anchovy, waſh it, put to it a glaſs of red wine, ſome gravy, an eſchalot cut ſmall, and a little juice of lemon. Stew theſe a little together, and pour it to the gravy that runs from the meat.

Sauce for a Shoulder of Mutton.

WHEN the ſhoulder of mutton is more than half done, put a plate under it, with ſome ſpring-water in it, two or three ſpoonfuls of red wine, a ſliced onion, a little grated nutmeg, an anchovy waſhed and minced, and a bit of butter. Let the meat drop into it, and when it is taken up, put to it a ſpoonful of vinegar. Put the ſauce into a ſaucepan, give it a boil up, ſtrain it through a ſieve, and put it under the mutton.

Eſſence of Ham.

TAKE three or four pounds of good ham, take off all the ſkin and fat, and cut the lean into ſlices about an inch thick. Lay them in the bottom of a ſtewpan, with ſlices of carrots, parſnips, and three or ſix onions cut in ſlices. Cover it down very cloſe, and let it over a ſtove, or on a very gentle fire. Let them ſtew till they ſtick to the pan, but take care it does not burn. Then pour on ſome ſtrong veal gravy by degrees, ſome freſh muſhrooms cut in pieces, if to be had, if not, muſhroom powder, ſome truffles and morels, ſome cloves, ſome

baſil, parſley, a cruſt of bread, and a leek. Cover it down cloſe, and let it ſimmer till it be of a good flavour and thickneſs. When a ham is boiled, if it be not too ſalt, make uſe of the gravy, and it will do without the ham, only it will not be quite ſo high flavoured.

Forcemeat Balls.

THOUGH we have already, on ſeveral occaſions, given directions for the making of forcemeat, yet, as it is an article of conſequence in all made diſhes, we ſhall here give it as a ſeparate and diſtinct article. Take half a pound of veal, and half a pound of ſuet, cut fine, and beat them in a marble mortar or wooden bowl. Shred a few ſweet herbs fine, a little mace dried and beat fine, a ſmall nutmeg grated, a little lemon-peel cut very fine, ſome pepper and ſalt, and the yolks of two eggs. Mix all theſe well together, then roll them in little round balls, and ſome in long pieces. Roll them in flour, and fry them brown. If they be for the uſe of white ſauce, put a little water in a ſaucepan, and put them in when the water boils. Let them boil a few minutes; but when they be uſed for white ſauce, be ſure not to fry them.

Caper Sauce.

TAKE ſome capers, chop half of them, and put the reſt in whole. Chop alſo a little parſley very fine, with a little grated bread, and ſome ſalt. Put theſe into ſmooth-melted butter. Some only chop the capers a little, and put them into the butter.

Apple Sauce.

PARE, core, and ſlice ſome apples, and put them with a little water into the ſaucepan, to keep them from burning, and put in a bit of lemon-peel. When they be enough, take out the peel, bruiſe the apples, and add a piece of butter, and a little ſugar.

Mint Sauce.

WASH your mint perfectly clean from grit and dirt, chop it very fine, and put to it vinegar and ſugar.

Sauce Robert.

TAKE ſome large onions, cut them into ſquare pieces, and cut ſome fat bacon in the ſame manner. Put them together in a ſaucepan over the fire, and ſhake them

them round to prevent their burning. When they be brown, put in ſome good veal gravy, with a little pepper and ſalt, and let them ſtew gently till the onions be tender. Then put in a little ſalt, ſome muſtard and vinegar, and ſerve it hot.

Sauce for a Pig.

THERE are ſeveral ways for making ſauce for a pig, but we ſhall confine ourſelves to the following, being thoſe which are moſt generally uſed and eſteemed. Having chopped the brains a little, put in a tea-ſpoonful of white gravy, and the gravy that runs out of the pig, and a ſmall piece of anchovy. Mix them with near half a pound of butter, and as much flour as will thicken the gravy; a ſlice of lemon, a ſpoonful of white wine, ſome caper liquor, and a little ſalt. Shake it over the fire, and pour it into your diſh. Some boil a few currants, and ſend them in a tea-ſaucer, with a glaſs of currant jelly in the middle of it. Others make their ſauce in this manner: Cut off the outſide of a penny loaf, cut the reſt into very thin ſlices, and put it into a ſaucepan of cold water, with an onion, a few pepper corns, and a little ſalt. Boil it till it be of a fine pulp, then beat it well, and put in a quarter of a pound of butter, and two ſpoonfuls of thick cream.

Sauce for a Green Gooſe.

APPLE-ſauce, directions for the making of which are given above, is the ſauce generally made uſe of for a full-grown or ſtubble-gooſe; but with a green gooſe, the following is preferable: Take ſome melted butter, and put into it a ſpoonful of ſorrel juice, a little ſugar, and a few codled gooſeberries.

Sauce for a Turkey.

OPEN a pint of oyſters into a baſon, waſh them out of their liquor, and put them into another baſon. Pour the liquor, as ſoon as it be ſettled, into a ſaucepan, and put to it a little white gravy, and a tea-ſpoonful of lemon-pickle. Thicken it with flour and a large piece of butter, and then boil it three or four minutes. Put in a ſpoonful of thick cream, and then your oyſters.

Keep

Keep ſhaking them over the fire till they be quite hot, but do not let them boil.

Or you may make your ſauce in the following manner: Take off the cruſt of a penny loaf, and cut the reſt in thin ſlices. Put it in cold water, with a little ſalt and an onion, and a few pepper-corns. Boil it till the bread be quite ſoft, and then beat it well. Put in a quarter of a pound of butter, and two ſpoonfuls of cream.

White Sauce.

TAKE the necks of fowls, a ſcrag of veal, or any bits of mutton or veal you may have by you, and put them into a ſaucepan, with a blade or two of mace, a few black pepper corns, an anchovy, a head of celery, a ſlice of the end of a lemon, and a bunch of ſweet herbs. Put to theſe a quart of water, cover it cloſe, and let it boil till it be reduced to half a pint. Then ſtrain it, and thicken it with a quarter of a pound of butter, mixed with flour, and boil it five or ſix minutes. Then put in two ſpoonfuls of pickled muſhrooms, and mix the yolks of two eggs with a tea-cupful of cream, and a little nutmeg grated. Put in your ſauce, keep ſhaking it over the fire, but take care that it does not boil. This is an excellent ſauce for fowls.

Baſhamille Sauce for Fowls.

CLEAN a handful of muſhrooms, and ſlice them into your ſtewpan with a piece of good butter, a little bit of ham, green onions, a blade of mace, a clove, and a few coriander ſeeds. Cover your pan, and ſet it over the fire to ſtew about a quarter of an hour, to extract the flavour of the ham. Then add a ſpoonful of flour, ſtir it with a wooden ſpoon, moiſten it with ſome good broth, and half a pint of thick cream that has been boiled. Boil it about eighteen minutes, ſtirring it all the time. Then ſtrain it through a ſieve; add a little ſalt, and the juice of a lemon, juſt as you ſerve it, ſtirring it well. This ſauce muſt be made as thick as a fricaſee ſauce, and then lay it on the chickens.

Sauce for Pheaſants and Partridges.

THESE birds are generally ſerved up with gravy-ſauce in the diſh, and bread ſauce in a boat.

Sauce

Sauce for Larks.

ALL the time your larks be roaſting, keep baſting them with butter, and ſprinkle crumbs of bread over them till they be almoſt done. Then let them brown, and take them up. The beſt method of making crumbs of bread is to rub them through a fine cullender, and then put a little butter into a ſtewpan. Melt your butter, put in your crumbs of bread, and keep ſtirring them till they be of a light brown. Let them lie on a ſieve a few minutes to drain; lay your larks in the diſh, and your crumbs all round, almoſt as high as the larks, with plain butter in one cup, and gravy in another.

Sauces for a Hare.

TAKE a pint of cream, and half a pound of freſh butter. Put them into a ſaucepan, and keep ſtirring them with a ſpoon till the butter be melted, and the ſauce thick. Then take up the hare, and pour the ſauce into the diſh. Another way to make ſauce for a hare is, make good gravy, thickened with a little piece of butter rolled in flour, and pour it into your diſh. You may omit the butter, if you have any objection to it, and have ſome currant-jelly warmed in a cup; or red wine and ſugar boiled to a ſyrup, in this manner: Take half a pint of red wine, and a quarter of a pound of ſugar, and ſet it over a ſlow fire for about a quarter of an hour to ſimmer.

Sauce for boiled Ducks or Rabbits.

POUR boiled onions over your ducks or rabbits in this manner. Peel your onions, and boil them in plenty of water. Then ſhift your water, and boil them two hours longer. Take them up, and throw them into a cullender to drain, and with a knife chop them on a board. Then put them into a ſaucepan, ſhake a little flour over them, and put in a little milk or cream, with a good piece of butter. Set them over the fire, and when the butter be melted, they will be enough. If you would have onion ſauce in half an hour, take and peel your onions, and cut them into thin ſlices. Put them into milk and water, and they will be done in twenty minutes after the water boils. Then throw them

into a cullender to drain, and chop them and put them into a ſaucepan. Shake in a little flour, with a little cream, and a large piece of butter. Stir all together over the fire till the butter be melted, and they will be very fine. This is the beſt way of boiling onions, and is a good ſauce for roaſted mutton.

Onion Sauce.

THOUGH the directions given in the preceding article for making onion ſauce may be ſufficient, yet it may be expected that we ſhould mention here the common method of making it. Boil eight or ten large onions, and change the water two or three times while they be boiling. When they be enough, chop them on a board, to prevent their growing of a bad colour, and put them into a ſaucepan with a quarter of a pound of butter, and two ſpoonfuls of thick cream. Juſt give them a boil up, and they will be done.

Lobſter Sauce.

TAKE a little mace and whole pepper, and boil them in water long enough to take out the ſtrong taſte of the ſpice. Then ſtrain it off, and melt three quarters of a pound of butter ſmooth in the water. Cut your lobſter in very ſmall pieces, and ſtir it all together, with anchovy, till it be tender. Or you may make it in this manner. Bruiſe the body of a lobſter into thick melted butter, and cut the fleſh into it in ſmall pieces. Stew all together, and give it a boil. Seaſon it with a very ſmall quantity of mace, and a little pepper and ſalt.

Sauce for Carp.

SAVE all the blood of your carp when you kill it, and have ready ſome nice rich gravy made of beef and mutton, ſeaſoned with pepper, ſalt, mace, and onion. Strain it off before you ſtew your fiſh in it, and boil your carp firſt before you ſtew it in the gravy; but be careful you do not boil your gravy too much before you put in your carp. Then ſtew it on a ſlow fire about a quarter of an hour, and thicken the ſauce with a large piece of butter rolled in flour. Or you may make your

ſauce

ſauce thus. Take the liver of the carp clean from the guts, three anchovies, a little parſley, thyme, and an onion. Chop theſe ſmall together, and take half a pint of Rheniſh wine, four ſpoonfuls of vinegar, and the blood of the carp. Put all theſe together, ſtew them gently, and put it to the carp, which muſt firſt be boiled in water with a little ſalt, and a pint of wine; but take care not to do it too much after the carp is put into the ſauce.

Cod's-Head Sauce.

PICK out a good lobſter, according to the directions given in the ſecond chapter, and ſtick a ſkewer in the vent of the tail to keep out the water. Throw a handful of ſalt into the water, and when it boils put in the lobſter, which muſt boil half an hour. If it has ſpawn, pick them off, and pound them exceedingly fine in a marble mortar. Put them into half a pound of good melted butter, then take the meat out of your lobſter, pull it in bits, and put it in your butter, with a large ſpoonful of lemon-pickle, the ſame of walnut-catchup, a ſlice of an end of a lemon, one or two ſlices of horſe-radiſh, as much beaten mace as will lie on a ſixpence, and ſeaſon to your taſte with ſalt and chyan pepper. Boil them one minute, and then take out the horſe-radiſh and lemon, and ſerve it in your ſauce-boat. If lobſters cannot be procured, you may make uſe of oyſters or ſhrimps the ſame way; and, if you can get no kind of ſhell-fiſh, you may then add two anchovies cut ſmall, a ſpoonful of walnut liquor, and a large onion ſtuck with cloves.

Egg Sauce.

TAKE two eggs, and boil them hard. Firſt chop the whites, then the yolks, but neither of them very fine, and put them together. Then put them into a quarter of a pound of good melted butter, and ſtir them well together.

Shrimp Sauce.

WASH half a pint of ſhrimps very clean, and put them into a ſtewpan, with a ſpoonful of anchovy liquor, and

and a pound of butter melted thick. Boil it up for five minutes, and ſqueeze in half a lemon. Toſs it up, and put it into your ſauce-boat.

Anchovy Sauce.

PUT an anchovy into a pint of gravy, and a quarter of a pound of butter rolled in a little flour, and ſtir all together till it boils. You may add, at your diſcretion, a little juice of a lemon, catchup, red wine or walnut liquor. Plain butter melted thick, with a ſpoonful of walnut pickle or catchup, is very good ſauce; but you may put as many things into ſauces as you fancy.

Oyſter Sauce for Fiſh.

SCALD a pint of large oyſters, and ſtrain them through a ſieve. Waſh the oyſters very clean in cold water, and take off the beards. Put them in a ſtewpan, and pour the liquor over them; but be careful to pour the liquor gently out of the veſſel you have ſtrained it into, and you will leave all the ſediment at the bottom, which you muſt be careful not to put into the ſtewpan. Then add a large ſpoonful of anchovy liquor, half a lemon, two blades of mace, and thicken it with butter rolled in flour. Then put in half a pound of butter, and boil it up till the butter be melted. Then take out the mace and lemon, and ſqueeze the lemon juice into the ſauce. Give it a boil, ſtirring it all the time, and then put it into a boat.

Celery Sauce.

WASH and pare a large bunch of celery very clean, cut it into thin bits, and boil it ſoftly in a little water till it be tender. Then add a little beaten mace, ſome nutmeg, pepper, and ſalt, and thicken it with a large piece of butter rolled in flour. Then give it a boil, and it will be ready for the diſh. Or you may make it thus with cream. Boil your celery as above, and add half a pint of cream, ſome mace and nutmeg, and a ſmall piece of butter rolled in flour. Then give them a gentle boil. This is a good ſauce for either roaſted or boiled fowls, turkies, partridges, or any other game.

Muſhroom

Muſhroom Saute.

CLEAN and waſh well a quart of freſh muſhrooms, cut them in two, and put them into a ſtewpan, with a little ſalt, a blade of mace, and a little butter. Stew it gently for half an hour, and then add a pint of cream, and the yolks of two eggs beat very well. Keep ſtirring it till it boil up, and then ſqueeze in half a lemon. Put it over your fowls or turkies, or you may put it into baſons, or in a diſh, with a piece of French bread firſt buttered, then toaſted brown, and juſt dipped into boiling water. Put it in the diſh, and muſhrooms over it. This is a very good ſauce for white fowls of all ſorts.

CHAP. XIII.

SOUPS AND BROTHS.

Preliminary Hints and Obſervations.

TAKE great care that your pots, ſaucepans, and covers, be very clean, and free from all ſand and greaſe, and that they be properly tinned, ſince if this be not cautiouſly attended to, your ſoups and broths will not only acquire a bad taſte, but become pernicious to the healths and conſtitutions of many. When you make any kind of ſoup, particularly vermicelli, portable or brown gravy ſoups, or any other ſoups that have herbs or roots in them, be ſure to remember to lay your meat at the bottom of the pan, with a large piece of butter. Then cut the roots and herbs ſmall, and having laid them over your meat, cover your pot or ſaucepan very cloſe, and keep under it a ſlow fire, which will draw all the virtues out of the vegetables, turn them to a good gravy, and give the ſoup a very different flavour from what it would have by a contrary conduct. When your gravy be almoſt dried up, replenish it with

water;

water; and when it begins to boil, take off the fat, and follow the directions given you for the particular kind of ſoup or broth you may be making. Soft water will ſuit your purpoſe beſt in making old peas ſoup; but when you make ſoup of green peas, you muſt make uſe of hard water, as it will the better preſerve the colour of your peas. In the preparation of white ſoup, remember never to put in your cream till you take your ſoup off the fire, and the laſt thing you do, muſt be the diſhing of your ſoups. Gravy ſoup will have a ſkin over it by ſtanding; and from the ſame cauſe peas ſoup will often ſettle, and look thin at the top. Laſtly, let the ingredients of your ſoups and broths be ſo properly proportioned, that they may not taſte of one thing more than another, but that the taſte be equal, and the whole of a fine and agreeable reliſh.

Mock-Turtle Soup.

SCALD a calf's head with the ſkin on, and pull off the horny part, which muſt be cut into pieces about two inches ſquare. Waſh and clean theſe well, dry them in a cloth, and put them into a ſtewpan, with four quarts of broth made in the following manner. Take ſix or ſeven pounds of beef, a calf's foot or two, an onion, two carrots, a turnip, a ſhank of ham, a head of celery, ſome cloves and whole pepper, a bunch of ſweet herbs, a little lemon-peel, a few truffles, and eight quarts of water. Stew theſe well till the broth be reduced to four quarts, then ſtrain it, and put it in as above directed. Then add to it ſome knotted marjoram, a little ſavory, thyme, and parſley, and chop all together. Then add ſome cloves and mace pounded, a little chyan pepper, ſome green onions, and a ſhalot chopped; a few muſhrooms alſo chopped, and half a pint of Madeira. Stew all theſe together gently, till they be reduced to two quarts. Then heat a little broth, mix ſome flour ſmooth in it, with the yolks of two eggs, and keep theſe ſtirring over a gentle fire till near boiling. Then add this to the ſoup, ſtirring it as it is pouring in, and let them all ſtew together for an hour or more. When you take it off the fire, ſqueeze in the juice of half a lemon, and

half

half an orange, and throw in boiled forcemeat balls. The quantity of ſoup may be increaſed by adding more broth, with calves feet and ox palates cut in pieces, and boiled tender.

Soup-à-la-reine.

PUT three quarts of water to a knuckle of veal and three or four pounds of beef, with a little ſalt, and when it boils ſkim it well. Then put in a leek, a little thyme, ſome parſley, a head or two of celery, a parſnip, two large carrots, and ſix large onions, and boil them all together till the goodneſs be quite out of the meat. Then ſtrain it through a hair ſieve, and let it ſtand about an hour. Then ſkim it well, and clear it off gently from the ſettlings into a clean pan. Boil half a pint of cream, pour it on the crumb of a halfpenny loaf, and let it ſoak well. Take half a pound of almonds, blanch and beat them as fine as poſſible, putting in now and then a little cream to prevent them oiling. Then take the yolks of ſix hard eggs, and the roll that was ſoaked in the cream, and beat them all together quite fine. Make your broth hot, and pour it to your almonds, ſtrain it through a fine hair ſieve, rubbing it with a ſpoon till all the goodneſs be gone quite through into a ſtewpan. Then add more cream to make it white, and ſet it over the fire. Keep ſtirring it till it boils, ſkim off the froth as it riſes, and ſoak the tops of French rolls in melted butter in a ſtewpan till they be criſp, but not brown. Then take them out, and lay them on a plate before the fire; and, about a quarter of an hour before you ſend it to the table, take a little of the hot ſoup, and put it to the rolls in the bottom of the tureen. Put your ſoup on the fire, keep ſtirring it till it nearly boils, and then pour it into your tureen, and ſerve it up hot. Be careful to take off all the fat of the broth before you pour it to the almonds, or they will curdle and ſpoil it.

Soup and Bouillie.

TO make the bouillie, roll five pounds of briſket of beef tight with a tape; put it into a ſtewpot, with four pounds of the leg of mutton piece of beef, and about ſeven

ſeven or eight quarts of water. Boil theſe up as quick as poſſible, and ſkim it very clean; add one large onion, ſix or ſeven cloves, ſome whole pepper, two or three carrots, a turnip or two, a leek, and two heads of celery. Stew theſe very gently, cloſely covered, for ſix or ſeven hours. About an hour before dinner, ſtrain the ſoup through a piece of dimity that has been dipped in cold water; put the rough ſide upwards. Have ready boiled carrots cut like wheels, turnips cut in balls, ſpinach, a little chervil and ſorrel, two heads of endive, and one or two of celery cut into pieces. Put theſe into a tureen, with a Dutch loaf or a French roll dried, after the crumb is taken out. Pour the ſoup to theſe boiling hot, and add a little ſalt and cayenne. Take the tape from the bouillie, and ſerve it in a ſquare diſh, with maſhed turnips and ſliced carrots in two little diſhes. The turnips and carrots ſhould be cut with an inſtrument that may be bought for that purpoſe.

Beef Broth.

PUT a leg of beef into a pot with a gallon of water, having firſt waſhed the beef clean, and cracked the bone in two or three parts. Skim it well, and put in two or three blades of mace, a little bundle of parſley, and a large cruſt of bread. Let it boil till the beef and the ſinews be quite tender, cut ſome toaſted bread into dice, and put it into your tureen. Then lay in the meat, and pour in the ſoup.

Strong Beef Broth to keep.

TAKE part of a leg of beef, and the ſcrag end of a neck of mutton. Break the bones in pieces, and put to it as much water as will cover it, and a little ſalt. When it boils, ſkim it clean, and put into it a whole onion ſtuck with cloves, a bunch of ſweet herbs, ſome pepper, and a nutmeg quartered. Let theſe boil till the mace be boiled in pieces, and the ſtrength boiled out of it. Strain it out, and keep it for uſe.

Beef Drink.

TAKE a pound of lean beef, take off the fat and

ſkin, cut it into pieces, and put it into a gallon of water, with the under-cruſt of a penny loaf, and a very little ſalt. Let it boil till it be reduced to two quarts, then ſtrain it off, and it will be a very good drink. If it be intended for weak ſtomachs, it muſt not be made ſo ſtrong.

Mutton Broth.

CUT a neck of mutton of about ſix pounds into two, and boil the ſcrag in about a gallon of water. Skim it well, and put in a little bundle of ſweet herbs, an onion, and a good cruſt of bread. Having boiled this an hour, put in the other part of the mutton, a turnip or two, ſome dried marigolds, a few chives chopped fine, and a little parſley chopped ſmall. Put theſe in about a quarter of an hour before your broth be enough, and ſeaſon it with ſalt. You may, if you chooſe it, put in a quarter of a pound of barley or rice at firſt. Some like it thickened with oatmeal, and ſome with bread, and ſome have it ſeaſoned with mace, inſtead of ſweet herbs and onion; but theſe are mere matters of fancy, on which the difference of palates muſt determine. If you uſe turnips for ſauce, do not boil them all in the pot with the meat, put ſome of them in a ſaucepan by themſelves, otherwiſe the broth will taſte too ſtrong of them.

Portable Soup.

THIS is very uſeful ſoup for travellers, and muſt be made thus. Cut into ſmall pieces three large legs of veal, one of beef, and the lean part of half a ham. Put a quarter of a pound of butter at the bottom of a large cauldron, and lay in the meat and bones, with four ounces of anchovies, and two ounces of mace; cut off the green leaves of five or ſix heads of celery, waſh them quite clean, and cut them ſmall. Put in theſe, with three large carrots cut thin, and cover the cauldron cloſe. Put it over a moderate fire, and when you find the gravy begin to draw, keep taking it up till you have got it all out. Then cover the meat with water, ſet it on the fire again, and let it boil four hours ſlowly. Then ſtrain it through a hair ſieve into a clean pan,

and let it boil three parts away. Then ſtrain the gravy that you drew from the meat into the pan, and let it boil gently till it be of the conſiſtence of glue, obſerving to keep ſkimming off the fat clean as it riſes. Great care muſt be taken, when it be nearly enough, that it does not burn. Seaſon it to your taſte with cayenne pepper, and pour it and flat earthen diſhes a quarter of an inch thick. Let it ſtand till the next day, and then cut it out by round tins a little larger than a crown piece. Lay the cakes in diſhes, and ſet them in the ſun to dry, and be careful to keep turning them often. When the cakes be dry, put them in a tin box, with writing paper between every caſe, and keep them in a dry place. This ſoup ſhould be made in froſty weather. It is not only uſeful to travellers, but is likewiſe of great ſervice in gentlemen's families; for by pouring a pint of boiling water on one cake, and a little ſalt, it will make a good baſon of broth; and a little boiling water poured on it will make gravy for a turkey or fowls. It poſſeſſes one valuable quality, that of loſing none of its virtues by keeping.

Gravy Soup.

TAKE a ſhin of beef, and put it into ſix quarts of water, with a pint of peas, and ſix onions. Set it over the fire, and let it boil gently till all the juice be out of the meat. Then ſtrain it through a ſieve, and add to it a quart of ſtrong gravy to make it brown. Seaſon it to your taſte with pepper and ſalt, and put in a little celery and beet leaves, and boil it till all be tender.

White Soup.

PUT a knuckle of veal into ſix quarts of water, with a large fowl, and a pound of lean bacon, half a pound of rice, two anchovies, a few pepper-corns, a bundle of ſweet herbs, two or three onions, and three or four heads of celery cut in ſlices. Stew them all together, till the ſoup be as ſtrong as you would have it, and then ſtrain it through a hair ſieve into a clean earthen pot. Having let it ſtand all night, the next day take off the ſcum, and pour it clear off into a toſſing-pan. Put in half a

pound of Jordan almonds beat fine, boil it a little, and run it through a lawn ſieve. Then put in a pint of cream, and the yolk of an egg, and ſend it up hot.

Soup Maigre.

MELT half a pound of butter in a ſtewpan, and ſhake it well. When it be done hiſſing, throw in ſix middling-ſized onions, and ſhake the pan well for five minutes. Then put in four or five heads of celery cut ſmall, a handful or two of ſpinach, a cabbage lettuce, and a bunch of parſley, all cut fine. Shake theſe well in the pan for a quarter of an hour, ſtir in ſome flour, and pour into it two quarts of boiling water, with ſome ſtale cruſts of bread, ſome beaten pepper, and three or four blades of mace beat fine. Stir all together, and let it boil gently for half an hour. Then take it off, beat the yolks of two eggs, and ſtir them in. Put in a ſpoonful of vinegar, and pour it into the tureen.

Or you may make it in this manner. Take a quart of green Moratto peas, three quarts of ſoft water, four onions ſliced, floured, and fried in freſh butter, the coarſe ſtalks of celery, a carrot, a turnip, and a parſnip, and ſeaſon the whole with pepper and mace to your taſte. Stew all theſe very gently together, till the pulp will force through a ſieve. Have ready a handful of beet leaves and root, ſome celery and ſpinach, which muſt be firſt blanched and ſtewed tender in the ſtrained liquor. Have ready the third part of a pint of ſpinach-juice, which muſt be ſtirred in with caution, when the ſoup be ready to be ſerved up, and not be ſuffered to boil after it be put in, as that will curdle it. You may add a cruſt of bread, ſome tops of aſparagus, and artichoke bottoms.

Scotch Barley Broth.

CHOP a leg of beef into pieces, and boil it in three gallons of water, with a piece of carrot, and a cruſt of bread, till it be half boiled away. Then ſtrain it off, and put it again into the pot, with half a pound of barley, four or five heads of celery cut ſmall and waſhed clean, a bundle of ſweet herbs, a large onion, a little parſley chopped

chopped ſmall, and a few marigolds. Let this boil an hour, and then take a large fowl clean picked and waſhed, and put it into the pot. Boil it till the broth be quite good, then ſeaſon it with ſalt to your taſte. Take out the onion and ſweet herbs, and ſend it to table with the fowl in the middle. You may omit the fowl, if you pleaſe, as it will be very good without it.

This broth is ſometimes made with a ſheep's head inſtead of a leg of beef, and is very good; but in this caſe you muſt chop the head all to pieces. Six pounds of the thick flank in ſix quarts of water, make good broth. Put in the barley with the meat, firſt ſkim it well, and boil it an hour very ſoftly. Then put in the above ingredients, with turnips and carrots clean ſcraped and pared, and cut in little pieces. Boil all together ſoftly till the broth be very good. Then ſeaſon it with ſalt, and ſend it to table with the beef in the middle, turnips and carrots round, and pour the broth over all.

Soup au Bourgeois.

TAKE twelve heads of endive, and four or five bunches of celery; waſh them very clean, cut them into ſmall bits, let them be well drained from the water, put them into a large pan, and pour upon them a gallon of boiling water. Set on three quarts of beef gravy, made for ſoup, in a large ſaucepan; ſtrain the herbs from the water very dry; when the gravy boils, put them in. Cut off the cruſts of two French rolls, break them, and put into the reſt. When the herbs are tender, the ſoup is enough. A boiled fowl may be put into the middle, but it is very good without. If a white ſoup be liked better, it muſt be veal gravy.

Soupe Lorraine.

TAKE a pound of almonds and blanch them, and beat them in a mortar, with a very little water to keep them from oiling. Put to them all the white part of a large roaſted fowl, and the yolks of four poached eggs. Pound all together as fine as poſſible, and take three quarts of ſtrong veal broth, let it be very white, and all the fat ſkimmed off. Pour it into a ſtew pan, with the

other ingredients, and mix them well together. Boil them ſoftly over a ſtove or a clear fire, and mince the white part of another fowl very fine. Season it with pepper, ſalt, nutmeg and a little beaten mace. Put in a bit of butter of the ſize of an egg, and a ſpoonful or two of the ſoup ſtrained, and ſet it over the ſtove to be quite hot. Cut two French rolls into thin ſlices, and ſet them before the fire to criſp. Then take one of the hollow rolls which are made for oyſter loaves, and fill it with the mince; lay on the top as cloſe as poſſible, and keep it hot. Strain the ſoup through a piece of dimity into a clean ſaucepan, and let it ſtew till it be of the thickneſs of cream. Put the criſped bread in the diſh or tureen, pour the ſoup over it, and place in the middle of it the roll with the minced meat.

Cheſnut Soup.

PICK half a hundred of cheſnuts, put them in an earthen pan, and put them in the oven for half an hour, or roaſt them gently over a ſlow fire; but take care they do not burn. Then peel them, and ſet them to ſtew in a quart of good beef, veal, or mutton broth, till they be quite tender. In the mean time, take a piece or ſlice of ham or bacon, a pound of veal, a pigeon beat to pieces, an onion, a bundle of ſweet herbs, a piece of carrot, and a little pepper and mace. Lay the bacon at the bottom of a ſtewpan, and lay the meat and ingredients on it. Set it over a ſlow fire till it begins to ſtick to the pan, and then put in a cruſt of bread, and pour in two quarts of broth. Let it boil ſoftly till one third be waſted, then ſtrain it off, and put in the cheſnuts. Season it with ſalt, and let it boil till it be well taſted. Then ſtew two pigeons in it, and a French roll fried criſp. Lay the roll in the middle of the diſh, and the pigeons on each ſide; pour in the ſoup, and ſend it up hot.

Partridge Soup.

TAKE two old partridges and ſkin them, cut them into ſmall pieces, with three ſlices of ham, ſome celery, and two or three onions ſliced. Fry them in butter till they be perfectly brown, but take great care not to burn them.

them. Then put them into three quarts of water, with a few pepper-corns, and boil it ſlowly till about a pint or little more of it be conſumed. Then ſtrain it, put in ſome ſtewed celery and fried bread, and ſerve it up hot.

Vermicelli Soup.

PUT four ounces of butter into a toſſing-pan, cut a knuckle of veal, and a ſcrag of mutton into ſmall pieces, about the ſize of a walnut. Slice in the meat of a ſhank of ham, with two or three carrots, two parſnips, two large onions, with a clove ſtuck in at each end, three or four blades of mace, four or five heads of celery waſhed clean, a bunch of ſweet herbs, eight or ten morels, and an anchovy. Cover the pan cloſe, and ſet it over a ſlow fire, without any water, till the gravy be drawn out of the meat. Then pour out the gravy into a baſon, and let the meat brown in the ſame pan, but take care not to let it burn. Then pour in four quarts of water, and let it boil gently till it be waſted to three pints. Then ſtrain it, and put the other gravy to it; ſet it on the fire, and add to it two ounces of vermicelli. Then cut the niceſt part of a head of celery ſeaſoned to your taſte with ſalt and cayenne pepper, and let it boil four minutes. If it be not of a good colour, put in a little browing, lay a French roll in the ſoup-diſh, pour the ſoup in upon it, and lay ſome of the vermicelli at top.

Soup Creſſu.

CUT a pound of lean ham into ſmall bits, and put them at the bottom of a ſtewpan. Then cut a French roll, and put over the ham. Take two dozen heads of celery cut ſmall, ſix onions, two turnips, one carrot, cut and waſhed very clean, ſix cloves, four blades of mace, and two handfuls of water-creſſes. Put them all into the ſtewpan, with a pint of good broth. Cover them cloſe, and ſweat them gently for twenty minutes. Then fill it up with veal broth, and ſtew it four hours. Rub it through a fine ſieve or cloth, and put it into your pan again. Seaſon it with ſalt and

cayenne pepper; then give it a ſimmer up, and ſend it to table hot, with ſome French roll toaſted hard in it. Boil a handful of creſſes till tender, in water, and put it in over the bread.

Hare Soup.

THIS being a rich ſoup, is proper for a large entertainment, and may be placed at the bottom of the table, where two ſoups are required, and almond or onion ſoup be at the top. Hare ſoup is thus made: Cut a large old hare into ſmall pieces, and put it in a mug, with three blades of mace, a little ſalt, two large onions, a red herring, ſix morels, half a pint of red wine, and three quarts of water. Bake it three hours in a quick oven, and then ſtrain it into a toſſing-pan. Have ready boiled three ounces of French barley, or ſago, in water. Then put the liver of the hare two minutes in ſcalding water, and rub it through a hair ſieve with the back of a wooden ſpoon. Put it into the ſoup with the barley or ſago, and a quarter of a pound of butter. Set it over the fire, and keep ſtirring it, but do not let it boil. If you diſapprove of the liver, you may put in criſped bread ſteeped in red wine.

Giblet Soup.

TO four pounds of gravy beef, put two pounds of ſcrag of mutton, and two pounds of ſcrag of veal. Put to this meat two gallons of water, and let it ſtew very ſoftly till it is a ſtrong broth. Let it ſtand to be cold, and then ſkim off the fat. Take two pair of giblets, well ſcalded and cleaned, put them into the broth, and let them ſimmer till they are very tender. Take out the giblets, and ſtrain the ſoup through a cloth. Put a piece of butter rolled in flour into a ſtewpan, and make it of a light brown. Have ready chopped ſmall ſome parſley, chives, a little pennyroyal, and a little ſweet marjoram. Put the ſoup over a very ſlow fire; put in the giblets, fried butter, herbs, a little Madeira wine, ſome ſalt, and ſome cayenne pepper. Let them ſimmer

mer till the herbs are tender, and then ſend the ſoup to table with the giblets in it.

Almond Soup.

CHOP into ſmall pieces a neck of veal, and the ſcrag end of a neck of mutton, and put them into a large toſſing-pan. Cut in a turnip, with a blade or two of mace, and five quarts of water. Set it over the fire, and let it boil gently till it be reduced to two quarts. Then ſtrain it through a hair ſieve into a clean pot, and put in ſix ounces of almonds blanched and beat fine, half a pint of thick cream, and ſeaſon it to your taſte with cayenne pepper. Have ready three ſmall French rolls made for the purpoſe, of the ſize of a ſmall tea-cup; for if they be too large, they will ſuck up too much of the ſoup, and beſides will not look well. Blanch a few Jordan almonds, cut them length-ways, and ſtick them round the edge of the rolls ſlant-ways. Then ſtick them all over the top of the rolls, and put them in the tureen; and when you diſh them up, pour the ſoup upon the rolls. Theſe look like a hedge-hog; and hence the name of hedge-hog ſoup has been given to it by ſome French cooks.

Maccaroni Soup.

MIX three quarts of ſtrong broth, and one of gravy together. Take half a pound of ſmall pipe-maccaroni, and boil it in three quarts of water, with a little butter in it, till it be tender. Then ſtrain it through a ſieve, and cut it in pieces of about two inches long. Put it into your ſoup, and boil it up for ten minutes. Then put the cruſt of a French roll baked into the tureen, and pour the ſoup to it.

Cow-heel Soup.

TAKE ſix pounds of mutton, five pounds of beef, and four of veal, the coarſeſt pieces will do. Cut them croſs-ways, and put them into a pot, with an old fowl beaten to pieces, and the knuckle part of a ham. Let theſe ſtew without any liquor over a very ſlow fire; but

but take care it does not burn to the pot. When it begins to ſtick to the bottom, ſtir it about, and then put in ſome good beef broth that has been well ſkimmed from the fat; then put in ſome turnips, carrots, and celery cut ſmall, a bunch of ſweet herbs, and a bay-leaf; then add ſome clear broth, and let it ſtew about an hour. While this is doing, take a cow-heel, ſplit it, and ſet it on to boil in ſome of the ſame broth. When it is very tender, take it off, and ſet on a ſtew-pan with ſome cruſts of bread, and ſome more broth, and let them ſoak for eight or ten minutes. When the ſoup is ſtewed enough, lay the cruſts in a tureen, and the two halves of the cow-heel upon them. Then pour on the ſoup, which will be very rich and good.

Ox-Cheek Soup.

BREAK the bones of an ox-cheek, and waſh them till they be perfectly clean. Then lay them in warm water, and throw in a little ſalt, which will fetch out the ſlime. Then take a large ſtewpan, and put two ounces of butter at the bottom of it, and lay the fleſhy ſide of the cheek-bone in it. Add to it half a pound of a ſhank of ham cut in ſlices, and four heads of celery, with the leaves pulled off, and the heads waſhed clean. Cut them into the ſoup, with three large onions, two carrots, a parſnip ſliced, a few beets cut ſmall, and three blades of mace. Set it over a moderate fire for a quarter of an hour, which will draw the virtue from the roots, and give to the gravy an agreeable ſtrength. A very good gravy may be made by this method, with roots and butter, adding only a little browning to give it a good colour. When the head has ſimmered a quarter of an hour, put to it ſix quarts of water, and let it ſtew till it be reduced to two quarts. If you would have it eat like ſoup, ſtrain and take out the meat and the other ingredients, and put in the white part of a head of celery cut in ſmall pieces, with a little browning to make it of a fine colour. Take two ounces of vermicelli, give it a ſcald in the ſoup, and put it into the tureen, with the top of a French roll in the

the middle of it. If you would have it eat like a ſtew, take up the face as whole as poſſible, and have ready a boiled turnip and carrot, cut in ſquare pieces, and a ſlice of bread toaſted and cut in ſmall ſlices. Put in a little cayenne pepper, and ſtrain the ſoup through a hair ſieve upon the meat, bread, turnip, and carrot.

Green Peas Soup.

TAKE a peck of green peas, ſhell and boil them in ſpring water till they be ſoft, and then work them through a hair ſieve. Take the water your peas were boiled in, and put into it three ſlices of ham, a knuckle of veal, a few beet leaves ſhred ſmall, a turnip, two carrots, and add a little more water to the meat. Set it over the fire, and let it boil an hour and an half; then ſtrain the gravy into a bowl, and mix it with the pulp. Then put in a little juice of ſpinach, which muſt be beat and ſqueezed through a cloth, and put in as much as will make it look of a pretty colour. Then give it a gentle boil, to take off the taſte of the ſpinach, and ſlice in the whiteſt part of a head of celery. Put in a lump of ſugar of the ſize of a walnut, take a ſlice of bread and cut it into little ſquare pieces; cut a little bacon in the ſame manner, and fry them of a light brown in freſh butter. Cut a large cabbage lettuce in ſlices, fry it after the other, and put it into the tureen, with fried bread and bacon. Have ready boiled, as for eating, a pint of young peas, put them into the ſoup, and pour all into your tureen. If you chooſe, you may put in a little chopped mint.

Green Peas Soup without Meat.

AS you ſhell your peas, ſeparate the young from the old; then boil the old ones ſoft enough to ſtrain through a cullender, and put the liquor and what you ſtrained through together with the young peas whole. Add ſome whole pepper, two or three blades of mace, and ſome cloves. When the laſt mentioned peas are nearly done, take ſome ſpinach, a little mint, a little green onion not ſhred too ſmall, and a little faggot of thyme and

and ſweet majoram. Put theſe into a ſaucepan with near a pound of butter, and as they boil ſhake in ſome flour to boil with it, to the quantity of a dredging-box full. Then put a roll of French bread into the broth to boil. Mix the broth and herbs together, and ſeaſon it with ſalt to your taſte.

White Peas Soup.

PUT four or five pounds of lean beef into ſix quarts of water, with a little ſalt, and as ſoon as it boils take off the ſcum. Put in three quarts of old green peas, two heads of celery, a little thyme, three onions, and two carrots. Boil them till the meat be quite tender, then ſtrain it through a hair ſieve, and rub the pulp of the peas through the ſieve. Split the blanched part of three cos-lettuces into four quarters, and cut them about an inch long, with a little mint cut ſmall. Then put half a pound of butter in a ſtewpan large enough to hold your ſoup, and put the lettuce and mint into the butter, with a leek ſliced very thin, and a pint of green peas. Stew them a quarter of an hour, and ſhake them frequently. Then put in a little of the ſoup, and ſtew them a quarter of an hour longer. Then put in your ſoup, as much thick cream as will make it white, and keep ſtirring it till it boils. Fry a French roll a little criſp in butter, put it at the bottom of your tureen, and pour over it your ſoup.

Common Peas Soup.

PUT four quarts of ſoft water to one quart of ſplit peas, with a little bacon, or roaſt-beef bones; waſh a head of celery, cut it, and put it in, with a turnip. Boil it till it be reduced to two quarts, and then work it through a cullender with a wooden ſpoon. Mix a little flour and water, and boil it well in the ſoup. Slice in another head of celery, and ſeaſon it to your taſte with ſalt and cayenne pepper. Cut a ſlice of bread into ſmall dice, and fry them of a light brown. Put them into your diſh, and pour your ſoup over them.

Peas Soup for Winter.

CUT into ſmall pieces about four pounds of lean beef, and about a pound of lean bacon, or pickled pork. Put them into two gallons of water, and ſkim it well when it boils. Then put in ſix onions, a carrot, two turnips, four heads of celery cut ſmall, twelve corns of allſpice, and a quart of ſplit peas. Let them boil gently for three hours, then ſtrain them through a ſieve, and rub the peas through the ſieve. Then put your ſoup into a clean pot, and put in ſome dried mint rubbed to a fine powder. Cut the white off four heads of celery, and cut two turnips into the ſhape of dice, and boil them in a quart of water for a quarter of an hour. Then ſtrain them off, and put them into your ſoup. Take about a dozen ſmall raſhers of fried bacon, put them into your ſoup, and ſeaſon it to your taſte with pepper and ſalt. Boil the whole a quarter of an hour longer, put fried bread into the ſoup diſh or tureen, and pour your ſoup over it. Or you may make this ſoup in the following manner: When you boil a leg of pork, or a good piece of beef, ſave the liquor. Take off the fat as ſoon as the liquor be cold, and boil a leg of mutton the next day. Save that liquor alſo, and when it be cold, in like manner take off the fat. Set it on the fire, with two quarts of peas, and let them boil till they be tender. Then put in the pork or beef liquor, with the ingredients as above, and let it boil till it be as thick as you wiſh it, allowing for another boiling. Then ſtrain it off, and add the ingredients, as above directed, for the laſt boiling.

Soup de Santé.

TAKE two quarts of broth, and two quarts of gravy made as follows; take ſix good raſhers of lean ham, and put them on the bottom of a ſtewpan. Then put over them three pounds of lean beef, and over the beef three pounds of lean veal, ſix onions cut in ſlices, two carrots and two turnips ſliced, two heads of celery, a bundle of ſweet herbs, ſix cloves, and two blades of mace. Put a little water at the bottom, and draw it very

very gently till it ſticks. Then put in a gallon of water, and let it ſtew for two hours; ſeaſon it with ſalt to your taſte, and then ſtrain it. Have ready a carrot cut in ſmall ſlices of two inches long, and about as thick as a gooſe quill; alſo a turnip, two heads of leeks, the ſame of celery, and the ſame of endive, cut acroſs; two cabbage lettuces cut acroſs, an a very little ſorrel and chervil. Put them into a ſtewpan, and ſweat them for a quarter of an hour. Then put them into your ſoup, boil them up gently for ten minutes put in a cruſt of French roll into your tureen, and pour your ſoup over it.

Soup de Santé the Engliſh Way.

TO ten or twelve pounds of gravy beef add a knuckle of veal and the knuckle part of a leg of mutton, a couple of fowls, or two old cocks will do as well, and a gallon of water. Let theſe ſtew very ſoftly till reduced to one half; but mind to ſet them on to ſtew the night before. Add to them ſome cruſts of bread, put in a bunch of ſweet herbs, ſome celery, ſorrel, chervil, and purſlain, if agreeable; or any of them may be left out. When it is ſtrong and good, ſtrain it. Send it to table, with either a roaſt or boiled fowl, or a piece of roaſt or boiled neck of veal, in the middle. Some fried bread on a plate.

Onion Soup.

TAKE eight or ten large Spaniſh onions, and boil them in milk and water till they be quite ſoft, changing your milk and water three times while your onions be boiling. When they be quite ſoft, rub them through a hair ſieve. Cut an old cock in pieces, and with a blade of mace, boil it for gravy. Then ſtrain it, and having poured it on the pulp of the onions, boil it gently, with the crumb of an old penny loaf, grated into half a pint of cream, and ſeaſon it to your taſte with ſalt and cayenne pepper. When you ſerve it up, grate a cruſt of brown bread round the edge of the diſh. Some ſtewed ſpinach, or a few heads of aſparagus, give it a very pleaſing flavour.

White

White Onion Soup.

BOIL thirty large onions in five quarts of water with a knuckle of veal, a little whole pepper, and a blade or two of mace. Take your onions up as ſoon as they be quite ſoft, rub them through a hair ſieve, and work into them half a pound of butter, with ſome flour. When the meat be boiled off the bones, ſtrain the liquor to the onions, and boil it gently for half an hour, and then ſerve it up, with a large cupful of cream, and a little ſalt. Be careful not to ſuffer it to burn when you put in the flour and butter, which may be prevented by ſtirring it well.

Hop-top Soup.

IN the month of April, take a a large quantity of hop-tops, when they are in their greateſt perfection. Tie them in bunches of twenty or thirty in each; lay them in ſpring water for an hour or two, drain them well from the water, and put them to ſome thin peaſe ſoup. Boil them well, and add three ſpoonfuls of the uice of onions, ſome pepper and ſalt. Let them boil ſome time longer, and when done, ſoak ſome cruſts of bread in the broth, and lay them in the tureen. Then pour in the ſoup. This is a plain ſoup but very good.

Aſparagus Soup.

CUT four or or five pounds of beef to pieces; ſet it over a fire, with an onion or two, a few cloves, and ſome whole black pepper, a calves foot or two, a head or two of celery, and a very little bit of butter. Let it draw at a diſtance from the fire; put in a quart of warm beer, three quarts of warm beef broth, or water. Let theſe ſtew till enough; ſtrain it, take off the fat very clean, put in ſome aſparagus heads cut ſmall, (palates may be added, boiled very tender) and a toaſted French roll, the crumb taken out.

Plum Porridge for Chriſtmas.

PUT a leg and ſhin of beef into eight gallons of water, and boil them till they be very tender. When the

the broth be ſtrong, ſtrain it out. Then wipe the pot, and put in the broth again. Slice ſix-penny loaves thin, cut off the tops and bottoms, put ſome of the liquor to them, and cover them up, and let them ſtand for a quarter of an hour; then boil and ſtrain it, and put it into your pot. Let it boil a quarter of an hour, then put in five pounds of currants clean waſhed and picked. Let them boil a little, and then put in five pounds of ſtoned raiſins of the ſun, and two pounds of prunes. Let theſe boil till they ſwell, and then put in three quarters of an ounce of mace, half an ounce of cloves, and two nutmegs, all beat fine. Before you put theſe into the pot, mix them with a little cold liquor, and do not put them in but a little while before you take off the pot. When you take off the pot, put in three pounds of ſugar, a little ſalt, a quart of ſack, a quart of claret, and the juice of two or three lemons. You may thicken with ſago inſtead of bread, if you pleaſe. Pour your porridge into earthen pans, and keep it for uſe.

Hodge-Podge.

CUT into little pieces a pound of beef, a pound of veal, and a pound of ſcrag of mutton. Set it on the fire with two quarts of water, an ounce of barley, an onion, a ſmall bundle of ſweet herbs, three or four heads of celery waſhed clean and cut ſmall, a little mace, two or three cloves, and ſome whole pepper, tied all in a muſlin rag; and put to the meat three turnips pared and cut in two, a large carrot ſcraped clean and cut in ſix pieces, and a little lettuce cut ſmall. Put all into the pot, and cover it cloſe. Let it ſtew five or ſix hours very gently over a ſlow fire; then take out the ſpice, ſweet herbs, and onion, pour all into a ſoup-diſh, ſeaſon it with ſalt, and ſend it to table. Half a pint of green peas, when they be in ſeaſon, will be a pretty addition to it. If you let your hodge-podge boil too faſt, it will waſte it too much; and indeed, ſo that it does but ſimmer, it is no matter how ſlowly it proceeds.

Milk

Milk Soup.

TAKE two quarts of new milk, two ſticks of cinnamon, a couple of bay-leaves, a very little baſket-ſalt, and a very little ſugar. Then blanch half a pound of ſweet almonds, while the former matters are heating, and beat them up to a paſte in a marble mortar. Mix ſome milk with them by little and little, and while they be heating, grate ſome lemon-peel with the almonds, and a little of the juice. Then ſtrain it through a coarſe ſieve, and mix all together, and let it boil up. Cut ſome ſlices of French bread, and dry them before the fire. Soak them a little in the milk, lay them at the bottom of the tureen, and then pour in the ſoup.

Milk Soup the Dutch Way.

BOIL a quart of milk with cinnamon and moiſt ſugar. Put ſippets into the diſh, pour the milk over it, and ſet it over a charcoal fire to ſimmer till the bread be ſoft. Take the yolks of two eggs, beat them up, mix it with a little of the milk, and throw it in. Mix all together, and ſend it up to table.

Rice Soup.

PUT a pound of rice, and a little cinnamon, into two quarts of water. Cover it cloſe, and let it ſimmer very ſoftly till the rice be quite tender. Take out the cinnamon, then ſweeten it to your palate, grate half a nutmeg, and let it ſtand till it be cold. Then beat up the yolks of three eggs, with half a pint of white wine, mix them very well, and ſtir them into the rice. Set them on a ſlow fire, and keep ſtirring all the time for fear of curdling. When it be of a good thickneſs, and boils, take it up. Keep ſtirring it till you put it into your diſh.

Turnip Soup.

PARE a bunch of turnips, ſave three or four out, and put the reſt into a gallon of water, with half an ounce of whole pepper, an onion ſtuck with cloves, a blade of mace, half a nutmeg bruiſed, a bundle of ſweet herbs, and a large cruſt of bread. Let theſe boil an

hour pretty faſt, then ſtrain it through a ſieve, ſqueezing the turnips through. Waſh and cut a bunch of celery very ſmall, ſet it on in the liquor on the fire, cover it cloſe, and let it ſtew. In the mean time, cut the turnips you ſaved into dice, and two or three ſmall carrots clean ſcraped, and cut into little pieces. Put half theſe turnips and carrots into the pot with the celery, and the other half fry brown in freſh butter; you muſt flour them firſt; then two or three onions peeled, cut into thin ſlices, and fried brown. Then put them all into the ſoup, with one ounce of vermicelli. Let your ſoup boil ſoftly till the celery be quite tender, and your ſoup good. Seaſon it with ſalt to your palate.

Egg Soup.

HAVING beaten the yolks of two eggs in a diſh, with a piece of butter as big as a hen's egg, take a tea-kettle of boiling water in one hand, and a ſpoon in the other. Pour in about a quart by degrees, then keep ſtirring it all the time well till the eggs are well mixed, and the butter melted. Then pour it into a ſaucepan, and keep ſtirring it all the time till it begins to ſimmer. Take it off the fire, and pour it between two veſſels, out of one into another, till it be quite ſmooth, and has a great froth. Set it on the fire again, keep ſtirring it till it be quite hot, then pour it into your ſoup-diſh, and ſend it hot to table.

Craw-fiſh Soup.

TAKE half a hundred of freſh crawfiſh, boil them, and pick out all the meat, which you muſt carefully ſave. Take a freſh lobſter, and pick out all the meat, which you muſt likewiſe ſave. Pound the ſhells of the lobſter and craw-fiſh fine in a marble mortar, and boil them in four quarts of water, with four pounds of mutton, a pint of green ſplit peas nicely picked and waſhed, a large turnip, carrot, onion, an anchovy, mace, cloves, a little thyme, pepper, and ſalt. Stew them on a ſlow fire, till all the goodneſs be out of the mutton and the ſhells, and ſtrain it through a ſieve. Then put

in the tails of your craw-fiſh and the lobſter meat, but in very ſmall pieces, with the red coral of the lobſter, if it has any. Boil it half an hour, and juſt before you ſerve it up, put to it a little butter melted thick and ſmooth. Stir it round ſeveral times, take care not to make it too ſtrong of the ſpice, and ſend it up hot.

Fiſh Gravy.

TAKE two or three eels, or any other fiſh you have, ſkin or ſcale them, gut and waſh them from grit, and cut them into little pieces. Put them into a ſaucepan, and cover them with water; put in a cruſt of bread toaſted brown, a blade or two of mace, a very little piece of lemon-peel, a few ſweet herbs, and ſome whole pepper. Let it boil till it be rich and good, and then have ready a piece of butter, proportioned in ſize to the quantity of your gravy; if it be a pint, your butter may be of the ſize of a walnut. Melt it in the ſaucepan, then ſhake in a little flour, and toſs it about till it be brown. Then ſtrain the gravy to it, and let it boil a few minutes.

Oyſter Soup.

TAKE what quantity may be wanted of fiſh-ſtock, which muſt be made in this manner: Take a pound of ſkate, four or five flounders, and two eels; cut them into pieces, put to them as much water as will cover them, and ſeaſon with mace, an onion ſtuck with cloves, a head of celery, two parſley-roots ſliced, ſome pepper and ſalt, and a bunch of ſweet herbs. Cover them down cloſe, and let them ſimmer an hour and a half, and then ſtrain it off for uſe. Being thus provided with your fiſh-ſtock, take what quantity of it you want. Then take two quarts of oyſters bearded, and beat them in a mortar, with the yolks of ten eggs boiled hard. Put them to the fiſh-ſtock, and ſet it over the fire. Seaſon it with pepper, ſalt, and grated nutmeg, and when it boils, put in the eggs and oyſters. Let it boil till it be of a good thickneſs, and like a fine cream.

Eel Soup.

TAKE a pound of eels, which will make a pint of good ſoup, or any greater weight of eels, in proportion to the quantity of ſoup you intend to make. To every pound of eels put a quart of water, a cruſt of bread, two or three blades of mace, a little whole pepper, an onion, and a bundle of ſweet herbs. Cover them cloſe, and let them boil till half the liquor be waſted. Then ſtrain it, and toaſt ſome bread; cut it ſmall, lay the bread into your diſh, and pour in the ſoup: If you have a ſtew-hole, ſet the diſh over it for a minute, and ſend it to table. If you find your ſoup not rich enough, you may let it boil till it be as ſtrong as you would have it. You may add a piece of carrot to brown it.

Muſſel Soup.

WASH an hundred of muſſels very clean, put them into a ſtew-pan, and cover them cloſe. Let them ſtew till they open, then pick them out of the ſhells, ſtrain the liquor through a fine lawn ſieve to your muſſels, and pick out the beard or crab, if any. Take a dozen craw-fiſh, beat them to maſh, with a dozen of almonds blanched, and beat fine. Then take a ſmall parſnip and a carrot ſcraped, and cut into thin ſlices, and fry them brown with a little butter. Then take two pounds of any freſh fiſh, and boil them in a gallon of water, with a bundle of ſweet herbs, a large onion ſtuck with cloves, whole black and white pepper, a little parſley, a little piece of horſe-radiſh, and ſalt the muſſel liquor, the craw-fiſh, and almonds. Let them boil till half be waſted, and then ſtrain them through a ſieve. Put the ſoup into a ſaucepan, put in twenty of the muſſels, a few muſhrooms and truffles cut ſmall, and a leek waſhed and cut very ſmall. Take two French rolls, take out the crumb, fry it brown, cut it into little pieces, and put it into the ſoup. Boil it altogether for a quarter of an hour, with the fried carrot and parſnip. In the mean time, take the cruſt of the rolls fried criſp; take half a hundred of the muſſels, a quarter of a pound of butter, a ſpoonful of water, ſhake in a little flour, and

ſet

ſet them on the fire, keeping the ſaucepan ſhaking all the time till the butter be melted. Seaſon it with pepper and ſalt, beat the yolks of three eggs, put them in, ſtir them all the time for fear of curdling, and grate in a little nutmeg. When it be thick and fine, fill the rolls, pour the ſoup into the diſh, put in the rolls, and lay the reſt of the muſſels round the rim of the diſh.

Skate or Thornback Soup.

SKIN and boil two pounds of ſkate or thornback in ſix quarts of water. When it be enough, take it up, pick off the fleſh, and lay it by. Put in the bones again, and about two pounds of any freſh fiſh, a very little piece of lemon-peel, a bundle of ſweet herbs, whole pepper, two or three blades of mace, a little piece of horſe-radiſh, the cruſt of a penny loaf, and a little parſley. Cover it cloſe, and let it boil till there be about two quarts. Then ſtrain it off, and add an ounce of vermicelli. Set it on the fire, and let it boil gently. In the mean time, take a French roll, cut a little hole in the top, take out the crumb, and fry the cruſt brown in butter. Take the fleſh of the fiſh you laid by, cut it into little pieces, and put it into a ſaucepan, with two or three ſpoonfuls of the ſoup. Shake in a little flour, put in a piece of butter, and a little pepper and ſalt. Shake them together in the ſaucepan over the fire till it be quite thick, and then fill the roll with it. Pour your ſoup into your diſh, let the roll ſwim in the middle, and ſend it to table.

CHAP. XIV.

ROOTS AND VEGETABLES.

Preliminary Hints and Obſervations.

BE very careful that your greens be nicely picked and waſhed, and when ſo done, always lay them in a clean pan, for fear of ſand or duſt, which are apt to hang round wooden veſſels. Boil all your greens in a well-tinned copper ſaucepan by themſelves, and be ſure to let them have plenty of water. Boil no kind of meat with them, as that will diſcolour them; and uſe no iron pans, ſuch being very improper for the purpoſe, but let them be either copper or braſs well tinned, or ſilver. Numbers of cooks ſpoil their garden ſtuffs by boiling them too much. All kinds of vegetables ſhould have a little criſpneſs; for if you boil them too much, you will deprive them both of their ſweetneſs and beauty.

Cabbages.

ALL ſorts of cabbages and young ſprouts muſt have plenty of water allowed them to boil in, and when the ſtalks become tender, or fall to the bottom, it is a proof of their being ſufficiently boiled. Then take them off before they loſe their colour; but remember always to throw ſome ſalt into your water before you put in your greens. You muſt ſend your young ſprouts to table whole as they come out of the pot; but many people think cabbage is beſt chopped, and put into a ſaucepan, with a piece of butter, ſtirring it about for five or ſix minutes, till the butter be all melted, then empty it on a diſh, and ſerve it up.

Turnips.

TURNIPS may be boiled in the pot with the meat, and indeed eat beſt when ſo done. When they be enough, take them out, put them into a pan, maſh them with

with butter and a little ſalt, and in that ſtate ſend them to table. Another method of boiling them, is as follows: Pare your turnips, and cut them into little ſquare pieces of the ſize of dice, or as big as the top of your finger. Then put them into a ſaucepan, and juſt cover them over with water. As ſoon as they be enough, take them off the fire, and throw them into a ſieve to drain. Put them into a ſaucepan, with a good piece of butter, ſtir them over the fire for a few minutes, and they will then be fit for the table.

Potatoes.

THOUGH greens require plenty of water to be boiled in, potatoes muſt have only a quantity ſufficient to keep the ſaucepan from burning. Keep them cloſe covered, and as ſoon as the ſkins begin to crack, they will be enough. Having drained out all the water, let them ſtand covered for a minute or two. Then peel them, lay them on a plate, and pour ſome melted butter over them. A very good method of doing them is thus: When they be peeled, lay them on a gridiron till they be of a fine brown, and then ſend them to table. Another method is, put them into a ſaucepan, with ſome good beef dripping, then cover them cloſe, and frequently ſhake the ſaucepan to prevent their burning. As ſoon as they become of a fine brown, and are criſp, take them up in a plate, then put them into another for fear of the fat; put butter into a boat, and ſerve them up.

Scolloped Potatoes.

HAVING boiled your potatoes, beat them fine in a bowl, with ſome cream, a large piece of butter, and a little ſalt. Put them into ſcollop ſhells, make them ſmooth on the the top, ſcore them with a knife, and lay thin ſlices of butter on the top of them. Then put them into a Dutch oven to brown before the fire. This is a pretty little diſh for a light ſupper.

Spinach.

HAVING picked your ſpinach very clean, and waſhed it in five or ſix waters, put it into a ſaucepan that

will juſt hold it, throw a little ſalt over it, and cover it cloſe. Put in no water, but take care to ſhake the pan often. Put your ſaucepan on a clear and quick fire, and as ſoon as you find your greens are ſhrunk and fallen to the bottom, and the liquor that comes out of them boils up, it is a proof your ſpinach is enough. Throw them into a clean ſieve to drain, and juſt give them a gentle ſqueeze. Lay them on a plate, and ſend them up with butter in a boat, but never pour any over them.

You may dreſs your ſpinach, if you chooſe, in this manner. Pick and waſh your ſpinach well, and put it into a ſtew pan, with a little ſalt. Cover it cloſe, and let it ſtew till it be tender. Then throw it into a ſieve, drain out all the liquor, and chop it ſmall, as much in quantity as a French roll. Add to it half a pint of cream, and ſeaſon it with pepper, ſalt, and grated nutmeg. Put in a quarter of a pound of butter, and let it ſtew over the fire for a quarter of an hour, ſtirring it frequently. Cut a French roll into long pieces, about as thick as your finger, and fry them. Poach ſix eggs, lay them round on the ſpinach, and ſtick the pieces of roll in and about the eggs. This will ſerve as a ſide-diſh at a ſecond courſe, or for a ſupper.

Should your fire be ſo fully employed, that you have not room to boil your ſpinach, you may dreſs it in the following manner: Get a tin box, or any other thing that ſhuts very cloſe, and put into it your ſpinach. Cover it ſo cloſe that no water can get in, and put it into any pot of liquor you be boiling. It will take about an hour, if the pot or copper boils. In the ſame manner you may dreſs peas.

Spinach and Eggs.

PUT your ſpinach into a ſaucepan, having firſt waſhed it very clean in four or five waters. Cover it cloſe, and ſhake it about often. When it be juſt tender, and while it be green, throw it into a ſieve to drain, and lay it in your diſh. In the mean time have a ſtew-pan of water boiling, and break as many eggs into cups as you would poach. When the water boils,

put

put in the eggs, and when done, take them out with an egg-ſlice, and lay them on the ſpinach. Send it up with melted butter in a cup, and garniſh your diſh with an orange cut into quarters.

Carrots.

SCRAPE your carrots very clean, put them into the pot, and when they be enough, take them out, and rub them in a clean cloth. Then ſlice them into a plate, and pour ſome melted butter over them. If they be young ſpring carrots, half an hour will boil them ſufficiently; if they be large, they will require an hour; and old Sandwich carrots will take two hours boiling.

French Beans.

STRING your beans, cut them in two, and then acroſs; but if you wiſh to do them in a nice manner, cut them into four, and then acroſs, ſo that each bean will then be in eight pieces. Put them into ſalt and water, and when the pan boils, put them in with a little ſalt. They will be ſoon done, which may be known by their becoming tender; but take care that you do not ſuffer them to loſe their fine green colour. Lay them in a plate, and ſend them up with butter in a boat.

French Beans ragooed.

STRING a quarter of a peck of French beans, but do not ſplit them. Cut them acroſs in three parts, and lay them in ſalt and water. Then take them out, and dry them in a coarſe cloth; then fry them brown, pour out all the fat, and put in a quarter of a pint of hot water. Stir it into the pan by degrees, and let it boil. Then take a quarter of a pound of freſh butter rolled in a little flour, two ſpoonfuls of catchup, a ſpoonful of muſhroom pickle, four ſpoonfuls of white wine, an onion ſtuck with ſix cloves, two or three blades of mace beaten, half a nutmeg grated, and a little pepper and ſalt. Stir it all together for a few minutes, and then throw in the beans. Shake the pan for a minute

or

or two, take out the onions, and pour all into your diſh. This is a pretty ſide-diſh, which you may garniſh with what you fancy, particularly pickles.

French Beans ragooed with a Force.

HAVING made a ragoo of your beans as above directed, take two large carrots, ſcrape them, and then boil them tender. Then maſh them in a pan, and ſeaſon them with pepper and ſalt. Mix them with a little piece of butter, and two eggs. Make it into what ſhape you pleaſe, and bake it a quarter of an hour in a quick oven; but a tin oven is the beſt. Lay it in the middle of the diſh, and the ragoo round it.

Cauliflowers.

CUT off all the green part from your cauliflowers, then cut the flowers into four, and lay them into water for an hour. Then have ſome milk and water boiling; put in the cauliflowers, and be ſure to ſkim the ſauce-pan well. When the ſtalks be tender, take up the flowers carefully, and put them into a cullender to drain. Then put a ſpoonful of water into a clean ſtew-pan, with a little duſt of flour, about a quarter of a pound of butter, and ſhake it round till it be all finely melted, with a little pepper and ſalt. Then take half the cauliflower, and cut it as you would for pickling. Lay it into the ſtew-pan, turn it, and ſhake the pan round. Ten minutes will do it. Lay the ſtewed in the middle of your plate, and the boiled round it, and pour over it the butter you did it in. Or you may dreſs your cauliflowers in this manner: Cut the ſtalks off, leave a little green on, and boil them in ſpring water and ſalt, for about fifteen minutes. Take them out and drain them, and ſend them up whole, with ſome melted butter in a boat.

Aſparagus.

HAVING ſcraped all the ſtalks very carefully till they look white, cut all the ſtalks even alike, throw them into water, and have ready a ſtew-pan boiling. Put in ſome ſalt, and tie the aſparagus in little bunches. Let the water keep boiling, and when they be a little

tender

tender take them up. If you boil them too much, they will loſe both their colour and taſte. Cut the round off a ſmall loaf, about half an inch thick, and toaſt it brown on both ſides. Then dip it in the liquor the aſparagus was boiled in, and lay it in your diſh. Pour a little butter over your toaſt, then lay your aſparagus on the toaſt all round your diſh, with the white tops outwards. Send up your butter in a baſon, and do not pour it over your aſparagus, as that will make them greaſy to the fingers.

Aſparagus forced in French Rolls.

CUT a piece out of the cruſt of the tops of three French rolls, and take out all their crumb; but be careful that the cruſts fit again in the places from whence they were taken. Fry the rolls brown in freſh butter. Then take a pint of cream, the yolks of ſix eggs beat fine, and a little ſalt and nutmeg. Stir them well together over a ſlow fire till it begins to be thick. Have ready an hundred of ſmall graſs boiled, and ſave tops enough to ſtick the rolls with. Cut the reſt of the tops ſmall, put them into the cream, and fill the rolls with them. Before you fry the rolls, make holes thick in the top cruſts, to ſtick the graſs in. Then lay on the pieces of cruſt, and ſtick the graſs in, that it may look as if it were growing. At a ſecond courſe this makes a pretty ſide-diſh.

Parſnips.

PARSNIPS muſt be boiled in plenty of water, and when they become ſoft, which you may know by running a fork into them, take them up, and carefully ſcrape all the dirt off them. Then ſcrape them all fine with a knife, throwing away all the ſticky part, and ſend them up plain in a diſh with melted butter.

Broccoli.

CAREFULLY ſtrip off all the little branches till you come to the top one, and then with a knife peel off all the hard outſide ſkin that is on the ſtalks and little branches, and then throw them into water. Have ready a ſtew-

a ſtew-pan of water, throw in a little ſalt, and when it boils put in your broccoli. When the ſtalks be tender, it will be enough. Put a piece of toaſted bread, ſoaked in the water the broccoli was boiled in at the bottom of your diſh, and put your broccoli on the top of it, the ſame way as you treated aſparagus, and ſend it up to table with butter in a boat.

Windſor Beans.

THESE muſt be boiled in plenty of water, with a good quantity of ſalt. Boil and chop ſome parſley, put it into good melted butter, and ſerve them up with boiled bacon, and the butter and parſley in a boat.

Green Peas.

YOU muſt not ſhell your peas till juſt before you want them. Put them into boiling water, with a little ſalt, and a lump of loaf ſugar, and when they begin to dent in the middle, they will be enough. Strain them into a ſieve, put a good lump of butter into your diſh, and ſtir them till the butter be melted. Boil a ſprig of mint by itſelf, chop it fine, and lay it round the edge of your diſh in lumps.

Peas Françoiſe.

SHELL a quart of peas, cut a large Spaniſh onion ſmall, and two cabbage or Sileſia lettuces. Put to them half a pint of water, with a little ſalt, and a little pepper, mace, and nutmeg, all beaten. Cover them cloſe, and let them ſtew a quarter of an hour. Then put in a quarter of a pound of freſh butter rolled in a little flour, a ſpoonful of catchup, and a piece of burnt butter of the ſize of a nutmeg. Cover them cloſe, and let them ſimmer a quarter of an hour, obſerving frequently to ſhake the pan. If you chooſe to make a variation, having ſtewed the ingredients as above, take a ſmall cabbage lettuce, and half boil it. Then drain it, cut the ſtalks at the bottom, ſo that it will ſtand firm in the diſh, and with a knife very carefully cut out the middle, leaving the outſide leaves whole. Put what you cut out into a ſaucepan, having firſt chopped it,

and

and put in a piece of butter, a little pepper, ſalt, and nutmeg, the yolk of a large egg chopped, and a few crumbs of bread. Mix all together, and when it be hot, fill your cabbage. Put ſome butter into a ſtew-pan, tie your cabbage, and fry it till you think it be enough. Then take it up, untie it, and firſt pour the ingredients of peas into your diſh, and ſet the forced cabbage in the middle. Have ready four artichoke bottoms fried, and cut in two, and laid round the diſh. This will do for a top diſh.

Endive ragooed.

LAY three heads of fine white endive in ſalt and water for two or three hours. Then take a hundred of aſparagus, and cut off the green heads; then chop the reſt ſmall, as far as it be tender, and lay it in ſalt and water. Take a bunch of celery, waſh it and ſcrape it clean, and cut it in pieces about three inches long. Put it into a ſaucepan, with a pint of water, three or four blades of mace, and ſome white pepper tied in a rag. Let it ſtew till it be quite tender, then put in the aſparagus, ſhake the ſaucepan, and let it ſimmer till the graſs be enough. Take the endive out of the water, drain it, and leave one large head whole. Take the other leaf by leaf, put it into the ſtew-pan, and put to it a pint of white wine. Cover the pan cloſe, and let it boil till the endive be juſt enough. Then put in a quarter of a pound of butter rolled in flour, cover the pan cloſe, and keep it ſhaking. When the endive be enough, take it up, and lay the whole head in the middle; then with a ſpoon take out the celery and graſs, and lay them round it, and the other part of the endive over that. Then pour the liquor out of the ſaucepan into the ſtewpan, ſtir it together, and ſeaſon it with ſalt. Have ready the yolks of two eggs, beat up with a quarter of a pint of cream, and half a nutmeg grated in. Mix this with the ſauce, keep it ſtirring one way till it be thick, and then pour it over your ragoo.

Force-meagre Cabbage.

BOIL a white-heart cabbage, as big as the bottom of a plate, five minutes in water. Then drain it, cut the ſtalk flat to ſtand in the diſh, and carefully open the leaves, and take out the inſide, leaving the outſide leaves whole. Chop what you take out very fine, and take the fleſh of two or three flounders or plaice, clean from the bone. Chop it with the cabbage, the yolks and whites of four eggs boiled hard, and a handful of pickled parſley. Beat all together in a mortar, with a quarter of a pound of melted butter. Then mix it up with the yolk of an egg, and a few crumbs of bread. Fill the cabbage, and tie it together; put it into a deep ſtewpan or ſaucepan, and put to it half a pint of water, a quarter of a pound of butter rolled in a little flour, the yolks of four eggs boiled hard, an onion ſtuck with ſix cloves, ſome whole pepper and mace tied in a muſlin rag, half an ounce of truffles and morels, a ſpoonful of catchup, and a few pickled muſhrooms. Cover it cloſe, and let it ſimmer an hour; but if you find it not ſufficiently done in that time, let it ſimmer longer. When it be done, take out the onion and ſpice, lay it in your diſh, untie it, and put the ſauce over it.

CHAP. XV.

PUDDINGS.

Preliminary Hints and Obſervations.

WHEN you boil a pudding, take particular care that your cloth be clean, and remember to dip it in boiling water; flour it well, and give it a ſhake, before you put your pudding into it. If it be a bread-pudding, tie it looſe, but cloſe if it be a batter-pudding.

ding. If you boil it in a baſon, butter it, and boil it in plenty of water. Turn it often, and do not cover the pan; and when it be enough, take it up in the baſon, and let it ſtand a few minutes to cool. Then untie the ſtring, clap the cloth round the baſon, lay your diſh over it, and turn the pudding out; then take off the baſon and cloth very carefully, light puddings being apt to break. When you make a batter pudding, firſt mix the flour well with a little milk, then put in the ingredients by degrees, and it will be ſmooth, and not lumpy; but for a plain batter pudding, the beſt way is to ſtrain it through a coarſe hair ſieve, that it may neither have lumps, nor the treadles of the eggs; and for all other puddings, ſtrain the eggs when you beat them. Bread and cuſtard puddings for baking, require time and a moderate oven to raiſe them; batter and rice puddings a quick oven, and always remember to butter the pan or diſh before you put your pudding into it.

Steak Pudding.

HAVING made a good cruſt, with flour and ſuet ſhred fine, and mixed it up with cold water, ſeaſon it with a little ſalt, and make a pretty ſtiff cruſt, in the proportion of two pounds of ſuet to a quarter of a peck of flour. Take either beef or mutton ſteaks, well ſeaſon them with pepper and ſalt, and make it up as you would an apple pudding; tie it in a cloth, and put it in when the water boils. If it be a ſmall pudding, it will be boiled in three hours, but a large one will take five hours.

Calf's-Foot Pudding.

MINCE very fine a pound of calves' feet, firſt taking out the fat and brown. Then take a pound and a half of ſuet, pick off all the ſkin, and ſhred it ſmall. Take ſix eggs, all the yolks, and but half the whites, and beat them well. Then take the crumb of a half-penny roll grated, a pound of currants clean picked and waſhed, and rubbed in a cloth, as much milk as will moiſten it with the eggs, a handful of flour, a little ſalt, nutmeg, and ſugar, to ſeaſon it to your taſte. Boil it

nine

nine hours. Then take it up, lay it in your diſh, and pour melted butter over it. You may put white wine and ſugar into the butter, if you pleaſe, and it will be a very great addition.

Yorkſhire Pudding.

THIS pudding is uſually baked under meat, and is thus made. Beat four large ſpoonfuls of fine flour with four eggs, and a little ſalt, for fifteen minutes. Then put to them three pints of milk, and mix them well together. Then butter a dripping-pan, and ſet it under beef, mutton, or a loin of veal, when roaſting. When it be brown, cut it into ſquare pieces, and turn it over; and when the under ſide be browned alſo, ſend it to table on a diſh.

Hunting Pudding.

MIX eight eggs beat up fine with a pint of good cream, and a pound of flour. Beat them well together, and put to them a pound of beef ſuet finely chopped, a pound of currants well cleaned, half a pound of jar raiſins ſtoned and chopped ſmall, two ounces of candied orange, cut ſmall, the ſame of candied citron, a quarter of a pound of powdered ſugar, and a large nutmeg grated. Mix all together with half a gill of brandy, put it into a cloth, tie it up cloſe, and boil it four hours.

Marrow Pudding.

GRATE a penny loaf into crumbs, and pour on them a pint of boiling hot cream. Cut very thin a pound of beef marrow, beat four eggs well, and then add a glaſs of brandy, with ſugar and nutmeg to your taſte. Mix them all well together, and then boil or bake it. Three quarters of an hour will do it. Cut two ounces of citron very thin, and when you diſh it up, ſtick them all over it.

Another Marrow Pudding.

HAVING laid a thin paſte in your diſh, take ſome cream, the yolks and whites of eight eggs beat up in roſe-water, ſome ſugar, and a little nutmeg. Mix them all together. Raſp ſome ſtale French rolls, and cut them in thin ſlices. Take a quarter of a pound of currants

currants waſhed, picked and dried; put a layer of bread in your diſh, ſtrew ſome currants and marrow ſliced over it, then ſome cuſtard, and ſo on alternately until your diſh be full. The diſh muſt not be very deep. After it is boiled, ſtrew ſugar over it.

Plum Pudding boiled.

CUT a pound of ſuet into little pieces, but not too fine, a pound of currants waſhed clean, a pound of raiſins ſtoned, eight yolks of eggs, and four whites, half a nutmeg grated, a tea-ſpoonful of beaten ginger, a pound of flour, and a pint of milk. Beat the eggs firſt, then put to them half the milk, and beat them together, and by degrees ſtir in the flour, then the ſuet, ſpice, and fruit, as much milk as will mix it well together very thick. It will take five hours boiling.

Oxford Pudding.

TAKE a quarter of a pound of grated biſcuits, the ſame quantity of currants clean waſhed and picked, the ſame of ſuet ſhred ſmall, half a large ſpoonful of powdered ſugar, a little ſalt, and ſome grated nutmeg. Mix them all well together, and take two yolks of eggs, and make them up into balls of the ſize of a turkey's egg. Fry them of a fine light brown, in freſh butter, and let your ſauce be melted butter and ſugar, with a little white wine put into it.

Cuſtard Pudding.

FROM a pint of cream take two or three ſpoonfuls, and mix them with a ſpoonful of fine flour. Set the reſt of the cream on the fire to boil, and as ſoon as it is boiled, take it off, and ſtir in the cold cream and flour very well. When it be cool, beat up five yolks and two whites of eggs, and ſtir in a little ſalt and ſome nutmeg, two or three ſpoonfuls of ſack, and ſweeten to your palate. Butter an earthen bowl, and pour it into it, tie a cloth over it, and boil it half an hour. Then

take it out, untie the cloth, turn the pudding into your diſh, and pour on it melted butter.

Sweetmeat Pudding.

COVER your diſh with a thin puff paſte, then take candied orange, lemon-peel, and citron, of each an ounce. Slice them thin, and lay them all over the bottom of the diſh. Then beat eight yolks of eggs and two whites, near half a pound of ſugar, and half a pound of melted butter. Beat all well together, pour in all your ſweetmeats, and bake it ſomething leſs than an hour in a moderately heated oven.

Prune Pudding.

FROM a quart of milk take a few ſpoonfuls, and beat in it ſix yolks of eggs and three whites, four ſpoonfuls of flour, a little ſalt, and two ſpoonfuls of beaten ginger. Then, by degrees, mix in all the milk, and a pound of prunes. Boil it an hour tied up in a cloth, and pour melted butter over it. Damſons done this way eat full as well as prunes.

Orange Pudding.

HAVING boiled the rind of a Seville Orange very ſoft, beat it in a marble mortar with the juice, and put to it two Naples biſcuits grated very fine, a quarter of a pound of ſugar, half a pound of butter, and the yolks of ſix eggs. Mix them well together, lay a good puff paſte round the edge of your diſh, and bake it half an hour in a gentle oven. Or you may make your pudding in this manner. Take the yolks of ſixteen eggs, beat them well with half a pint of melted butter, grate in the rind of two Seville oranges, beat in half a pound of fine ſugar, two ſpoonfuls of orange flower water, two of roſe water, a gill of ſack, half a pint of cream, two Naples biſcuits, or the crumb of a halfpenny loaf ſoaked in cream, and mix all well together. Make a thin puff paſte, and lay it all round the rim and over the diſh. Then pour in the pudding, and bake it.

A Second Sort of Orange Pudding.

BEAT ſixteen yolks fine, mix them with half a pound of freſh butter melted, half a pound of white ſugar, half a pint of cream, a little roſe water, and a little nutmeg. Cut the peel of a large Seville orange ſo thin that none of the white may appear, beat it fine in a mortar till they be like a paſte, and by degrees mix in the ingredients. Then lay a puff paſte all over the diſh, pour in the ingredients, and bake it.

A Third Sort of Orange Pudding.

GRATE off the rind of two large Seville oranges as far as they be yellow. Then put your oranges in fair water, and let them boil till they be tender. Shift the water three or four times, to take out the bitterneſs, and when they be tender, cut them open, and take away the ſeeds and ſtrings. Beat the other part in a mortar with half a pound of ſugar, till it be a paſte, and then put to it the yolks of ſix eggs, three or four ſpoonfuls of thick cream, and half a Naples biſcuit grated. Mix theſe together, melt a pound of freſh butter very thick, and ſtir it well in. When it be cold, put a little puff paſte about the bottom and rim of the diſh. Pour in the ingredients, and bake it about three quarters of an hour.

Biſcuit Pudding.

POUR a pint of boiling milk or cream over three penny Naples biſcuits grated; cover it cloſe; when cold, add the yolks of four eggs, the whites of two, ſome nutmeg, a little brandy, half a ſpoonful of flour, and ſome ſugar. Boil this an hour in a china baſon, and ſerve it with melted butter, wine, and ſugar.

Lemon Pudding.

CUT the rind very thin off three lemons, and boil them in three quarts of water till they be tender. Then pound them very fine in a mortar, and have

ready a quarter of a pound of Naples biſcuits, boiled up in a quart of milk or cream. Mix them and the lemon rind with it, and beat up twelve yolks and ſix whites of eggs very fine. Melt a quarter of a pound of freſh butter, and put in half a pound of ſugar, and a little orange flower water. Mix all well together, put it over the ſtove, keep it ſtirring till it be thick, and then ſqueeze in the juice of half a lemon. Put puff paſte round your diſh, as before directed, then pour in your pudding, cut ſome candied ſweetmeats and ſtrew over it, and bake it three quarters of an hour. Or you may make it in this manner: Blanch and beat eight ounces of Jordan almonds with orange flower water, and add to them half a pound of cold butter, the yolks of ten eggs, the juice of a large lemon, and half the rind grated fine. Work them in a marble mortar till they look white and light, then put the puff paſte on your diſh, pour in your pudding, and bake it half an hour.

Sago Pudding.

BOIL two ounces of ſago in a pint of milk till tender. When cold, add five eggs, two Naples biſcuits, a little brandy, and ſugar it to the taſte. Boil it in a baſon, and ſerve it with melted butter, a little wine and ſugar.

Almond Pudding.

HAVING boiled the ſkins of two lemons very tender, and beat them fine, beat half a pound of almonds in roſe water, and a pound of ſugar, till they be very fine. Melt half a pound of butter, and let it ſtand till it be quite cold. Beat the yolks of eight and the whites of four eggs, and then mix and beat them all together with a little orange flower water. Bake it in the oven. Or you may make almond puddings in this manner: Beat fine a pound and a half of blanched almonds with a little roſe water, a pound of grated bread, a pound and a quarter of fine ſugar, a quarter

of an ounce of cinnamon, a large nutmeg beat fine, and half a pound of melted butter, mixed with the yolks of eight eggs, and the whites of four beat fine; a pint of ſack, a pint and a half of cream, and ſome roſe or orange flower water. Boil the cream, tie a little ſaffron in a bag, and dip it into the cream to colour it. Firſt beat your eggs well, and mix them with your butter. Beat it up, then put in the ſpice, then the almonds, then the roſe water and wine by degrees, beating it all the time; then the ſugar, and then the cream by degrees, keeping it ſtirring; and then add a quarter of a pound of vermicelli. Stir all together, and have ready ſome hog's guts nicely cleaned. Fill them only half full, and as you put in the ingredients, here and there put in a bit of citron. Tie both ends of the gut tight, and boil them about a quarter of an hour.

Ipſwich Almond Pudding.

TAKE a little more than three ounces of the crumb of white bread ſliced, or grated, and ſteep it in a pint and a half of cream. Then beat half a pint of blanched almonds very fine, till they be like a paſte, with a little orange flower water. Beat up the yolks of eight eggs, and the whites of four. Mix all well together, put in a quarter of a pound of white ſugar, and ſtir in about a quarter of a pound of melted butter. Put it over the fire, and keep ſtirring it till it be thick. Lay a ſheet of puff paſte at the bottom of your diſh, and pour in the ingredients. Half an hour will bake it.

Duke of Buckingham's Pudding.

TAKE a pound of ſuet chopped fine, a quarter of a pound of raiſins ſtoned and chopped, two eggs, a little nutmeg and ginger, two ſpoonfuls of flour, and ſugar it to the taſte. Tie it cloſe, boil it four hours at leaſt, and ſerve it with melted butter, ſack, and ſugar.

Duke of Cumberland's Pudding.

TAKE flour, grated apples, currants, chopped ſuet, and ſugar, of each ſix ounces; ſix eggs, a little nutmeg and ſalt. Boil it two hours at leaſt, and ſerve it with melted butter, wine, and ſugar.

Herb Pudding.

TAKE a quart of grots, and ſteep them in warm water half an hour. Take a pound of hog's lard, and cut it into little bits. Take of ſpinach, beets, parſley and leeks, a handful of each; three large onions chopped ſmall, and three ſage leaves cut fine. Put in a little ſalt, mix all well together, and tie it cloſe. It will require to be taken up in boiling, to looſen the ſtring a little.

Spinach Pudding.

PICK and waſh clean a quarter of a peck of ſpinach, put it into a ſaucepan with a little ſalt, cover it cloſe, and when it be boiled juſt tender, throw it into a ſieve, to drain. Then chop it with a knife, beat up ſix eggs, and mix well with it half a pint of cream, and a ſtale roll grated fine, a little nutmeg, and a quarter of a pound of melted butter. Stir all well together, put it into the ſaucepan in which you boiled the ſpinach, and keep ſtirring it all the time till it begins to thicken. Then wet and flour your cloth well, tie it up and boil it an hour. When it be enough, turn it into your diſh, pour melted butter over it, and the juice of a Seville orange. You may uſe ſugar or not, as you pleaſe. If you bake it, you muſt put in a quarter of a pound of ſugar; and you may, if you like it better, uſe biſcuit inſtead of bread.

Cream Pudding.

BOIL a quart of cream with a blade of mace, and half a nutmeg grated, and then let it ſtand to cool. Beat up eight eggs and three whites, and ſtrain them well,

well. Mix a ſpoonful of flour with them, a quarter of a pound of almonds blanched, and beat very fine, with a ſpoonful of orange flower or roſe water. Mix with the eggs, then by degrees mix in the cream, and beat all well together. Take a thick cloth, wet and flour it well, pour in your mixture, tie it cloſe, and boil it half an hour. Let the water boil faſt all the time, and when it be done, turn it into your diſh, pour melted butter over it, with a little ſack, and throw fine ſugar all over it.

Vermicelli Pudding.

TAKE four ounces of vermicelli, and boil it in a pint of new milk till it be ſoft, with a ſtick or two of cinnamon. Then put in half a pint of thick cream, a quarter of a pound of butter, the like quantity of ſugar, and the yolks of four eggs beaten. Bake it without paſte in an earthen diſh.

Rice Puddings.

HAVING boiled four ounces of ground rice in water till it be ſoft, beat the yolks of four eggs, and put to them a pint of cream, four ounces of ſugar, and a quarter of a pound of butter. Having mixed them well together, either boil or bake it. Or you may make your pudding thus: Take a quarter of a pound of rice, put it into a ſaucepan, with a quart of new milk, a ſtick of cinnamon, and ſtir it often to prevent it ſticking to the ſaucepan. When it be boiled thick, put it into a pan, ſtir in a quarter of a pound of freſh butter, and ſugar it to your palate. Grate in half a nutmeg, add three or four ſpoonfuls of roſe-water, and ſtir all well together. When it be cold, beat up eight eggs with half the whites, and then beat it all well together. Pour it into a buttered diſh, and bake it.

If you would make a cheap boiled rice pudding, proceed thus: Take a quarter of a pound of rice, and half a pound of raiſins, and tie them in a cloth; but give the rice a good deal of room to ſwell. Boil it two

hours, and when it be enough, turn it into your diſh, and pour melted butter and ſugar over it, with a little nutmeg. Or you may make it thus: Tie a quarter of a pound of rice in a cloth, but give it room for ſwelling. Boil it an hour, then take it up, untie it, and with a ſpoon ſtir in a quarter of a pound of butter. Grate ſome nutmeg, and ſweeten it to your taſte. Then tie it up cloſe, and boil it another hour. Then take it up, turn it into your diſh, and pour over it melted butter.

You may make a cheap baked rice pudding thus: Boil a quarter of a pound of rice in a quart of new milk, and keep ſtirring it that it may not burn. When it begins to be thick, take it off, and let it ſtand till it be a little cool. Then ſtir in well a quarter of a pound of butter, and ſugar it to your palate. Grate in a ſmall nutmeg, then pour your pudding into a buttered diſh, and bake it.

Flour Haſty Pudding.

PUT four bay-leaves into a quart of milk, and ſet it on the fire to boil. Then beat up the yolks of two eggs, and ſtir in a little ſalt. Take two or three ſpoonfuls of milk, and beat up with your eggs, and ſtir in your milk. Then, with a wooden ſpoon in one hand, and the flour in the other, ſtir it in till it be of a good thickneſs, but not too thick. Let it boil, and keep it ſtirring; then pour it into a diſh, and ſtick pieces of butter here and there. You may omit the eggs, if you do not like them; but they are a good addition to the pudding. A little piece of butter ſtirred in the milk, makes it eat ſhort and fine. Before you put in the flour, take out the bay-leaves.

Fine Haſty Pudding.

HAVING broken an egg into fine flour, with your hand work up as much as you can into a ſtiff paſte, and thus mince it as ſmall as poſſible. Then put it into a quart of boiling milk, and put in a little ſalt, a little beaten cinnamon, a little ſugar, a piece of butter as big as a walnut, and ſtir all one way. When it be as thick as you would have it, ſtir in ſuch another piece of butter,

butter, then pour it into your diſh, and ſtick pieces of butter in different places.

Millet Pudding.

WASH and pick clean half a pound of millet ſeed, put to it half a pound of ſugar, a whole nutmeg grated, and three quarts of milk, and break in half a pound of freſh butter. Butter your diſh, pour it into it, and ſend it to the oven.

Apricot Pudding.

TAKE ſix large apricots, and coddle them till they be tender, break them very ſmall, and ſweeten them to your taſte. When they be cold, add to them ſix yolks and two whites of eggs. Mix them well together with a pint of good cream, lay a puff paſte all over your diſh, and pour in your ingredients. Bake it half an hour, in a moderately heated oven, and when it be enough, throw a little fine ſugar all over it.

Quaking Pudding.

BEAT well together the yolks of ſix and the whites of three eggs, with a pint of cream, and mix them well together. Grate in a little nutmeg, a little ſalt, and add a little roſe-water, if you chooſe it. Grate in the crumb of a halfpenny roll, or a ſpoonful of flour, firſt mixed with a little of the cream, or a ſpoonful of the flour of rice. Butter a cloth well, and flour it. Then put in your mixture, tie it rather looſe than tight, and boil it half an hour briſkly; but remember your water muſt boil before you put in your pudding.

Oat Pudding Baked.

TAKE two pounds of decorticated oats, and drown them in new milk; eight ounces of raiſins of the ſun ſtoned, the ſame quantity of currants well picked and waſhed, a pound of ſweet ſuet ſhred finely, and ſix new-laid eggs well beaten up. Seaſon with nutmeg, beaten ginger, and ſalt, and mix them all well together.

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An Oatmeal Pudding after the New England Manner.

TAKE a pint of whole oatmeal, and ſteep it in a quart of boiled milk over night. In the morning take half a pound of beef ſuet ſhred fine, and mix with the oatmeal and boiled milk ſome grated nutmeg, and a little ſalt, with the yolks and whites of three eggs, a quarter of a pound of currants, a quarter of a pound of raiſins, and as much ſugar as will ſweeten it. Stir it well together, tie it pretty cloſe, and boil it two hours. For ſauce uſe melted butter.

Tranſparent Pudding.

PUT eight eggs well beaten into a pan, with half a pound of butter, and the ſame quantity of loaf ſugar, beat fine, with a little grated nutmeg. Set it on the fire, and keep ſtirring it till it be of the thickneſs of buttered eggs. Then put it in a baſon to cool, roll a rich puff paſte very thin, lay it round the edge of your diſh, and pour in the ingredients. Bake it half an hour in a moderately heated oven, and it will cut light and clear.

French Barley Pudding.

TAKE the yolks of ſix eggs and the whites of three, beat them up well, and put them into a quart of cream. Sweeten it to your palate, and put in a little orange flower water, and a pound of melted butter. Then put in ſix handfuls of French barley, having firſt boiled it tender in milk. Then butter a diſh, put it into it, and ſend it to the oven.

Potatoe Pudding.

BOIL a quarter of a pound of potatoes till they be ſoft, peel them, and maſh them with the back of a ſpoon, and rub them through a ſieve to have them fine and ſmooth. Then take half a pound of freſh butter melted, half a pound of fine ſugar, and beat them well together till they be ſmooth. Beat ſix eggs, whites

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as well as yolks, and ſtir them in with a glaſs of ſack or brandy. If you chooſe it, you may add half a pint of currants. Boil it half an hour, melt ſome butter, and put into it a glaſs of white wine, ſweeten it with ſugar, and pour it over it.

Or you may make a potatoe pudding for baking thus: Boil two pounds of white potatoes till they be ſoft, peel and beat them in a mortar, and ſtrain them through a ſieve till they be quite fine. Then mix in half a pound of freſh butter melted, beat up the yolks of eight eggs and the whites of three. Stir them in with half a pound of white ſugar finely pounded, half a pint of ſack, and ſtir them well together. Grate in half a large nutmeg, and ſtir in half a pint of cream. Make a puff paſte, lay it all over the diſh, and round the edges; pour in the pudding, and bake it till it be of a fine light brown.

Carrot Pudding.

SCRAPE a raw carrot very clean, and grate it. Take half a pound of the grated carrot, and a pound of grated bread; beat up eight eggs, leave out half the whites, and mix the eggs with half a pint of cream. Then ſtir in the bread and carrot, half a pound of freſh butter melted, half a pint of ſack, three ſpoonfuls of orange flower water, and a nutmeg grated. Sweeten to your palate. Mix all well together, and if it be not thin enough, ſtir in a little new milk or cream. Let it be of a moderate thickneſs, lay a puff paſte all over the diſh, and pour in the ingredients. It will take an hour's baking. If you would boil it, you muſt melt butter, and put in white wine and ſugar.

Another Carrot Pudding.

PARE the cruſt of two penny loaves, ſoak them in a quart of boiling milk, and let them ſtand till they be cold. Then grate in two or three large carrots, and put in eight eggs well beaten, and three quarters of a pound of freſh butter melted. Grate in a little nutmeg,

meg, and ſweeten to your taſte. Cover your diſh with puff paſte, pour in your ingredints, and bake it an hour.

Suet Pudding boiled.

TAKE four ſpoonfuls of flour, a pound of ſuet ſhred ſmall, four eggs, a ſpoonful of beaten ginger, a tea-ſpoonful of ſalt, and a quart of milk. Mix the eggs and flour with a pint of the milk very thick, and with the ſeaſoning mix in the reſt of the milk and ſuet. Let your batter be pretty thick, and boil it two hours.

Veal Suet Pudding.

CUT the crumb of a three-penny loaf into ſlices; boil and pour two quarts of milk on the bread; one pound of veal ſuet melted down and poured into the milk. Add to theſe one pound of currants, and ſugar to the taſte, half a nutmeg, and ſix eggs well mixed together. If to be baked, butter the diſh well. This will do for either baking or boiling.

Cabbage Pudding.

TAKE two pounds of beef ſuet, and as much of the lean part of a leg of veal. Take a little cabbage and ſcald it; then bruiſe the ſuet, veal, and cabbage together in a marble mortar. Seaſon it with mace, nutmeg, ginger, a little pepper and ſalt, ſome green gooſeberries, grapes, or barberries. Mix them all well together, with the yolks of four or five eggs well beaten. Wrap all up together in a green cabbage leaf, and tie it in a cloth. An hour will boil it.

Lady Sunderland's Pudding.

TAKE a pint of cream, eight eggs, leave out three whites, five ſpoonfuls of flour, and half a nutmeg. When they are going to the oven, butter ſmall baſons, fill them half full, bake them half an hour, and grate ſome ſugar over

over them. For ſauce, melted butter, wine, and ſugar. When they are baked, turn them out of the baſons, and pour ſome of the ſauce over them.

Pith Pudding.

PUT a proper quantity of the pith of an ox all night in water, to ſoak out the blood, and in the morning ſtrip it out of the ſkin, and beat it with the back of a ſpoon in orange water till it be as fine as pap. Then take three pints of thick cream, and boil in it two or three blades of mace, a nutmeg quartered, and a ſtick of cinnamon. Then take half a pound of the beſt Jordan almonds, blanched in cold water, and beat them with a little of the cream, and as it dries, put in more cream. When they be all beaten, ſtrain the cream from them to the pith. Then take the yolks of ten eggs, and the whites of but two, and beat them well, and put them to the ingredients. Take a ſpoonful of grated bread, or Naples biſcuit, and mix all theſe together, with half a pound of fine ſugar, the marrow of four large bones, and a little ſalt. Fill them in ſmall ox or hog's guts, or bake it in a diſh, with puff paſte round the edges and under it.

Citron Pudding.

TAKE a ſpoonful of fine flour, two ounces of ſugar, a little nutmeg, and half a pint of cream. Mix them all well together, with the yolks of three eggs. Put it in tea-cups, and ſtick in it two ounces of citron cut very thin. Bake them in a pretty quick oven, and turn them out upon a China diſh.

Bread Pudding.

SLICE thin all the crumb of a penny loaf into a quart of milk, and ſet it over a chafing-diſh of coals till the bread has ſoaked up all the milk. Then put in a piece of butter, ſtir it round, and let it ſtand till it be cold; or you may boil your milk, and pour it over your bread, and cover it up cloſe, which will equally anſwer the ſame purpoſe. Then take the yolks of ſix eggs,

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and the whites of three, and beat them up with a little roſe-water and nutmeg, and a little ſalt and ſugar. Mix all well together, and boil it an hour.

If you wiſh to make a very fine bread pudding, you muſt proceed in this manner: Cut thin all the crumb of a ſtale penny loaf, and put it into a quart of cream. Set it over a ſlow fire till it be ſcalding hot, and then let it ſtand till it be cold. Beat up the bread and cream well together, and grate in ſome nutmeg. Take twelve bitter almonds, boil them in two ſpoonfuls of water, pour the water to the cream, ſtir it in with a little ſalt, and ſweeten it to your taſte. Blanch the almonds, and beat them in a mortar, with two ſpoonfuls of roſe or orange flower water, till they be a fine paſte. Then mix them by degrees with the cream, and when they be well mixed, take the yolks of eight eggs, and the whites of four; beat them well, and mix them with your cream, and then mix them all together. A bowl or baſon will be beſt to boil it in; but if you make uſe of a cloth, be ſure to dip it in the hot water, and flour it well. Tie it looſe and boil it an hour. Take care that the water boil when you put it in, and that it keep boiling all the time. When it be enough, turn it into your diſh. Melt ſome butter, and put into it two or three ſpoonfuls of white wine or ſack; give it a boil, and pour it over your pudding. Then ſtrew a good deal of fine ſugar all over your pudding and diſh, and ſend it hot to table.

A baked Bread Pudding.

RASP or crumble the crumb of a penny-loaf, take the ſame quantity of flour, the yolks of four eggs and two whites, a tea-ſpoonful of ginger, half a pound of raiſins ſtoned, half a pound of currants clean waſhed and picked, and a little ſalt. Mix firſt the bread and flour, ginger, ſalt, and ſugar, to your palate; then the eggs, and as much milk as will make it like a good batter; then the fruit. Butter the diſh, pour it in, and bake it.

Another

Another Bread Pudding.

BOIL half a pint of milk with a bit of cinnamon, take four eggs, and the whites well beaten, the rind of a lemon grated, half a pound of ſuet chopped fine, and as much bread as neceſſary. Pour your milk on the bread and ſuet, keep mixing it till cold, then put in the lemon-peel, eggs, a little ſugar, and ſome nutmeg grated fine. This pudding may be either baked or boiled.

A Spoonful Pudding.

TAKE a ſpoonful of flour, a ſpoonful of cream or milk, an egg, a little nutmeg, ginger, and ſalt. Mix all together, and boil it in a little wooden diſh half an hour. You may add a few currants.

Tanſey Pudding.

TO four Naples biſcuits grated, put as much boiling hot cream as will wet them. Then beat up the yolks of four eggs, and have ready a few chopped tanſey leaves, with as much ſpinach as will make it a pretty green. Be careful that you do not put in too much tanſey, as that will make it bitter. When the cream be cold, mix all together with a little ſugar, and ſet it over a ſlow fire till it be thick. Then take it off, and when cold put it in a cloth well buttered and floured. Tie it up cloſe, and let it boil three quarters of an hour. Take it up in a baſon, and let it ſtand one quarter. Then turn it out carefully, and put round it white wine ſauce.

Or you may make a tanſey pudding with almonds thus: Blanch four ounces of almonds, and beat them very fine with roſe water. Pour a pint of cream boiling hot on a French roll ſliced very thin. Beat four eggs well, and mix with them a little ſugar and nutmeg grated, a glaſs of brandy, a little juice of tanſey, and the juice of ſpinach, to make it green. Put all the ingredients into a ſtewpan, with a quarter of a pound of butter, and give it a gentle boil. You may either boil or bake it in a diſh, either with writing paper or a cruſt.

White

White Puddings in Skins.

BOIL half a pound of rice in milk till it be ſoft, having firſt waſhed the rice well in warm water. Put it into a ſieve to drain, and beat half a pound of Jordan almonds very fine with ſome roſe water. Waſh and dry a pound of currants, cut in ſmall bits a pound of hog's lard, beat up ſix eggs well, half a pound of ſugar, a large nutmeg grated, a ſtick of cinnamon, a little mace, and a little ſalt. Mix them well together, fill your ſkins and boil them.

Quince, Apricot, or White Pear-Plum Pudding.

HAVING ſcalded your Quinces till they be very tender, pare them thin, and ſcrape off the ſoft. Mix it with ſugar till it be very ſweet, and put in a little ginger and a little cinnamon. To a pint of cream put three or four yolks of eggs, and ſtir it into your quinces till they be of a good thickneſs. Remember to make it pretty thick. In the ſame manner you may treat apricots or white pear-plums. Butter your diſh, pour it in, and bake it.

Cowſlip Pudding.

CUT and pound ſmall the flowers of a peck of cowſlips, with half a pound of Naples biſcuits grated, and three pints of cream. Boil them a little, then take them off the fire and beat up ſixteen eggs, with a little cream and roſe water. Sweeten to your palate. Mix it all well together, butter a diſh, and pour it in. Bake it, and when it be enough, throw fine ſugar over it, and ſerve it up. When you cannot get cream, new milk will do well enough for theſe ſorts of puddings.

Pearl Barley Pudding.

WASH a pound of pearl barley clean, put to it three quarts of new milk, and half a pound of double refined ſugar and a nutmeg grated; then put it into a deep pan, and bake it with brown bread. Take it out of the oven, beat up ſix eggs, and mix all well together. Butter a diſh, pour it in, bake it again an hour, and it will be very good.

French

French Barley Pudding.

TO ſix eggs well beaten put a quart of cream, half the whites, ſweeten to your palate, a little orange flower or roſe water, and a pound of melted butter. Then put in ſix handfuls of French barley, which has been boiled tender in milk. Butter the diſh, and put it in. It will take as long baking as a veniſon paſty

Cheſnut Pudding.

BOIL a dozen and a half of cheſnuts in a ſaucepan of water for a quarter of an hour. Then blanch and peel them, and beat them in a marble mortar, with a little orange flower or roſe water and ſack till they come to a fine thin paſte. Then beat up twelve eggs with half the whites, and mix them well. Grate half a nutmeg, a little ſalt, and mix them with three pints of cream and half a pound of melted butter. Sweeten it to your palate, and mix all together. Put it over the fire and keep ſtirring it till it be thick. Lay a puff paſte all over the diſh, pour in the mixture and bake it. When you cannot get cream, take three pints of milk. Beat up the yolks of four eggs, and ſtir into the milk. Set it over the fire, ſtirring all the time till it be ſcalding hot, and then mix it inſtead of cream.

Sweetmeat Pudding.

HAVING put a thin puff paſte all over your diſh, take candied orange, lemon-peel and citron, of each an ounce. Slice them thin, and lay them all over the bottom of your diſh, then beat eight yolks of eggs and two whites, near half a pound of ſugar, and half a pound of melted butter. Beat all well together, and pour it on the ſweatmeats as ſoon as the oven be ready, which muſt not be too hot. An hour or leſs will bake it.

Bread and Butter Pudding.

CUT a penny loaf into thin ſlices of bread and butter, as you do for tea. Butter your diſh, and lay ſlices all over it. Then ſtrew a few currants waſhed and

picked clean, then a row of bread and butter, then a few currants, and ſo on till your bread and butter be all in. Then take a pint of milk, beat up four eggs, a little ſalt, and half a nutmeg grated. Mix all together with ſugar to your taſte; then pour it over the bread, and bake it half an hour. A puff paſte under does beſt. You may put in two ſpoonfuls of roſe water if you chooſe it.

Cheeſe-curd Puddings.

TURN a gallon of milk with rennet, and drain off all the curd from the whey. Put the curd into a mortar, and beat it with half a pound of freſh butter, till the butter and curd be well mixed. Then beat the yolks of ſix eggs and the whites of three, and ſtrain them to the curd. Then grate two Naples biſcuits, or half a penny roll. Mix all theſe together, and ſweeten to your palate. Butter your pattypans, and fill them with the ingredients. Bake them in a moderately heated oven, and when they be done, turn them out into a diſh. Cut citron and candied orange-peel into little narrow bits, about an inch long, and blanched almonds cut in long ſlips. Stick them here and there on the tops of the puddings, according to your fancy. Pour melted butter, with a little ſack in it, into the diſh, and throw fine ſugar all over the puddings and diſh.

Apple Pudding.

PARE twelve large pippins, and take out the cores. Put them into a ſaucepan, with four or five ſpoonfuls of water, and boil them till they be ſoft and thick. Then beat them well, ſtir in a pound of loaf ſugar, the juice of three lemons, and the peels of two cut thin and beat fine in a mortar, and the yolks of eight eggs beaten. Mix all well together, and bake it in a ſlack oven. When it be nearly done, throw over it a little fine ſugar. If you pleaſe you may bake it in a puff paſte at the bottom of the diſh, and round the edges of it.

Apple Dumplins.

HAVING pared your apples, take out the core with an apple-ſcraper, and fill the hole with quince or orange marmalade, or ſugar, as may ſuit you beſt. Then take a piece of cold paſte and make a hole in it, as if you were going to make a pie. Lay in your apple, and put another piece of paſte in the ſame form, and cloſe it up round the ſide of your apple, which is much better then gathering it in a lump at one end. Tie it in a cloth, and boil it three quarters of an hour. Serve them up, with melted butter poured over them.

Gooſeberry Pudding.

TAKE half a pint of green gooſeberries, and ſcald them in water till they be ſoft. Put them into a ſieve to drain, and when cold work them through a hair ſieve with the back of a clean wooden ſpoon. Then add half a pound of ſugar, the ſame of butter, four ounces of Naples biſcuits, and ſix eggs beaten. Mix all together, and beat them a quarter of an hour. Pour it in an earthen diſh, without paſte, and bake it half an hour.

Suet Dumplins with Currants.

TAKE a pint of milk, four eggs, a pound of ſuet, a little ſalt and nutmeg, two tea ſpoonfuls of ginger, and what flour will make it into a light paſte. When the water boils, make the paſte into dumplins, rolled with a little flour, the ſize of a gooſe egg. Throw them into the water, and move them gently to prevent their ſticking. A little more than half an hour will boil them.

Raſpberry Dumplins.

MAKE a good puff paſte, and roll it. Spread over it raſpberry jam, roll it up, and boil it an hour. Cut it into five ſlices, pour melted butter into the diſh, grated ſugar round it.

Pennyroyal Dumplins.

GRATE the crumb of a penny loaf, take three quarters of a pound of beef ſuet, the ſame of currants, four eggs, a little brandy, a little thyme and penny-

royal, and a handful parſley ſhred. Mix all well, roll them up with flour, and put them into cloths. Three quarters of an hour will boil them.

Yeaſt Dumplins.

WITH flour, water, yeſt and ſalt, make a light dough as for bread, cover it with a cloth, and ſet it before the fire for half an hour. Then have a ſaucepan of water on the fire, and when it boils, take the dough, and make it into little round balls, as big as a large hen's egg. Then flatten them with your hand, put them into the boiling water, and a few minutes will do them. Take care that they do not fall to the bottom of the pot or ſaucepan, for they will then be heavy, and be ſure to keep the water boiling all the time. When they be enough take them up, and lay them in your diſh, with melted butter in a boat. To ſave trouble, you may get your dough at the baker's, which will do equally as well.

Norfolk Dumplins.

TAKE half a pint of milk, two eggs, a little ſalt, and make them into a good thick batter with flour. Have ready a clean ſaucepan of water boiling, and drop your batter into it, and two or three minutes will boil them; but be particularly careful that the water boils faſt when you put the batter in. Then throw them into a ſieve to drain, turn them in a diſh, and ſtir a lump of freſh butter into them. They will be very good if eaten hot.

Hard Dumplins.

MAKE ſome flour and water, with a little ſalt, into a ſort of paſte. Roll them in balls as big as a turkey's egg. Roll them in a little flour, throw them into boiling water, and half an hour will boil them. They are beſt boiled with a good piece of beef. You may add, for change, a few currants. Serve them up with melted butter in a cup.

Batter Pudding.

TAKE a quart of milk, beat up the yolks of ſix eggs, and the whites of three, and mix them with a quarter of a pint of milk. Take ſix ſpoonfuls of flour, a tea-ſpoonful of ſalt, and one of beaten ginger. Mix them all together, boil them an hour and a quarter, and pour melted butter over the pudding. You may, if you pleaſe, put in half a pound of prunes or currants, and two or three more eggs. Or you may make it without eggs in the following manner: Take a quart of milk, mix ſix ſpoonfuls of the flour with a little of the milk firſt, a tea-ſpoonful of ſalt, two of beaten ginger, and two of the tincture of ſaffron. Then mix all together and boil it an hour.

Batter Pudding without eggs.

MIX ſix ſpoonfuls of flour with a little milk, a tea-ſpoonful of ſalt, two tea ſpoonfuls of beaten ginger, and two of the tincture of ſaffron. Mix it with near a quart of milk, and boil it an hour. If you think proper you may add fruit.

A Grateful Pudding.

TO a pound of flour, add a pound of white bread grated. Take eight eggs, but only half the whites. Beat them up, and mix with them a pint of new milk. Then ſtir in the bread and flour, a pound of raiſins ſtoned, a pound of currants, half a pound of ſugar, and a little beaten ginger. Mix all well together, and either bake or boil it. It will take three quarters of an hour baking. Put cream in inſtead of milk, if you have it, which will be a great addition.

Ratafia Pudding.

BOIL a quart of cream, with four or five laurel leaves. Then take them out, and break in half a pound of Naples biſcuits, half a pound of butter, ſome ſack, nutmeg and a little ſalt. Take it off the fire, cover it up, and

when it be almoſt cold, put in two ounces of blanched almonds beaten fine, and the yolks of five eggs. Mix all together, and bake it half an hour in a moderately heated oven. Before you put it into the oven, grate a little ſugar over it.

CHAP. XVI.

PIES.

Preliminary Hints and Obſervations.

AS the heat of your oven muſt be regulated by what you intend to bake, the following rules ſhould be carefully attended to. Light paſte requires a moderate oven, but not too ſlow, as that will deprive it of the light appearance it ſhould have; and too quick an oven will catch and burn it, without giving it time to riſe. Tarts that are iced require a ſlow oven, or the icing will be brown before the paſte be properly baked. Raiſed pies muſt have a quick oven, and be well cloſed up, or your pie will fall in the ſides. It ſhould have no water put in till juſt before you put it into the oven, as that will make the cruſt look ſodden, and perhaps be the cauſe of the pie running, which will infallibly ſpoil it.

Different Kinds of Paſtes for Tarts, Pies, &c.

CRISP paſte for tarts is made thus. Mix an ounce of loaf ſugar, beat and ſifted, with a pound of fine flour, and make it into a ſtiff paſte with a gill of boiling cream. Work three ounces of butter into it, roll it very thin, and having made your tarts, beat the white of an egg a little, and rub it over them with a feather. Sift a little double-refined ſugar over them, and bake them as above directed.

directed. You may, if you pleaſe, make the icing for your tarts in the following manner: Beat the white of an egg to a ſtrong froth, and put in, by degrees, four ounces of double refined ſugar, with as much gum as will lie on a ſix-pence, beat and ſifted fine. Beat them half an hour, and then lay it thin on your tarts.

Puff-paſte is made thus: Rub a pound of butter very fine into a quarter of a peck of flour. Make it up into a light paſte with cold water, juſt ſtiff enough to work it. Then roll it out about the thickneſs of a crown piece, and put a layer of butter all over. Sprinkle on a little flour, double it up, and roll it out again. Double it, and roll it out ſeven or eight times, when it will be fit for all ſorts of pies and tarts that require a puff paſte.

Another light paſte for tarts. Beat the white of an egg to a ſtrong froth, and mix it with as much water as will make three quarters of a pound of flour into a tolerably ſtiff paſte. Roll it out very thin, lay the third part of a half pound of butter in thin pieces, and dredge it with a little more flour. Roll it up tight, then roll it out again, and continue to do ſo until half a pound of butter and flour be uſed. Cut it in ſquare pieces, and make your tarts. This will require a quicker oven than what you uſed for your criſp paſte.

Paſte for cuſtards may be made thus. Pour half a pound of boiling butter on two pounds of flour, with as much water as will make it into a good paſte. Work it well, and when it has cooled a little, raiſe your cuſtards, put a paper round the inſide of them, and when they be half baked, fill them.

When you make any kind of *dripping-paſte*, boil it four or five minutes in a good quantity of water, to take the ſtrength off it.

When you make a *cold cruſt with ſuet*, ſhred the ſuet fine, pour part of it into the flower, then make it into a paſte, and roll it out as before, with this difference, make uſe of ſuet inſtead of butter.

The following is *a good cruſt for great pies*: Put the yolks of three eggs to a peck of flour, pour in ſome boiling water, then put in half a pound of ſuet, and a pound and a half of butter. Skim off the butter and ſuet, and as much of the liquor as will make it a light good cruſt. Work it up well and roll it out.

If you would make *a ſtanding cruſt for great pies*, do it as follows: Take a peck of flour, and ſix pounds of butter boiled in a gallon of water. Skim it off into the flour, and as little of the liquor as you can. Work it up well into a paſte, and then pull it into pieces till it be cold. Then make it up into what form you pleaſe. This paſte is proper for the walls of a gooſe pie.

Lamb or Veal Pies.

CUT your lamb or veal into little pieces, and ſeaſon it with pepper, ſalt, cloves, mace and nutmeg, beat fine. Make a good puff paſte cruſt, lay it into your diſh, then lay in your meat, and ſtrew on it ſome ſtoned raiſins and currants clean waſhed, and ſome ſugar. Then lay on it ſome forcemeat balls made ſweet, and in the ſummer ſome artichoke bottoms boiled, and, in the winter, ſcalded grapes. Boil Spaniſh potatoes cut in pieces, candied citron, candied orange, lemon-peel, and three or four blades of mace. Put butter on the top, cloſe up your pie, and bake it. Againſt its return from the oven, have ready a caudle made thus: Take a pint of white wine, and mix in the yolks of three eggs. Stir it well together over the fire, one way, all the time, till it be thick. Then take it off, ſtir in ſugar enough to ſweeten it, and ſqueeze in the juice of a lemon. Put it hot into your pie, and cloſe it up again. Send your pie up to table as hot as poſſible.

Savory Veal Pie.

CUT a breaſt of veal into pieces, ſeaſon it with pepper and ſalt, and lay it all into your cruſt. Boil ſix or eight hard eggs, but take only the yolks; put them in-

to

to the pie here and there, then fill your diſh almoſt full of water, put on the lid, and bake it well.

Beef-Steak Pie.

BEAT ſome rump-ſteaks with a rolling-pin, and ſeaſon them with pepper and ſalt to your palate. Make a good cruſt, lay in your ſteaks, and then pour in as much water as will half fill the diſh. Put on the cruſt, and bake it well.

Ox-cheek Pie.

HAVING baked your ox-cheek, but take care not to do it too much, let it lie in the oven all night, and it will be ready for further uſe the next day. Make a fine puff paſte cruſt, and let your ſide and top-cruſt be thick. Your diſh muſt be deep, in order to hold a good deal of gravy. Cover the inſide of it with cruſt, then cut all the fleſh, kernels, and fat off the head, with the palate cut in pieces. Cut all the meat into little pieces, as if it were for a haſh, and lay it in the diſh. Take an ounce of truffles and morels, and throw them over the meat, the yolks of ſix eggs boiled hard, a gill of pickled muſhrooms, if freſh ones are not to be had; put in plenty of forcemeat balls, a few artichoke bottoms, or aſparagus tops, if they be in ſeaſon. Seaſon your pie with pepper and ſalt, and fill it with the gravy it was baked in. If the head be rightly ſeaſoned before it went to the oven, it will want very little more when it comes out. Then put on the lid and bake it, and your pie will be enough as ſoon as the cruſt be properly baked.

Calf's-Foot-Pie.

HAVING put your calf's feet into a ſaucepan, with three quarts of water, and three or four blades of mace, let them boil ſoftly till there be about a pint and a half only. Then take out your feet, ſtrain the liquor, and make a good cruſt. Cover your diſh, then pick off the fleſh from the bones, and lay half in the diſh.

diſh. Strew over it half a pound of currants, clean waſhed and picked, and half a pound of raiſins ſtoned. Then lay on the reſt of the meat, ſkim the liquor, ſweeten it to your taſte, and put in half a pint of white wine. Then pour all into the diſh, put on your lid, and bake it an hour and a half.

Mutton Pie.

TAKE off the ſkin and inſide fat of a loin of mutton, and cut it in ſteaks; then ſeaſon it well with pepper and ſalt to your palate. Lay it into your cruſt, fill it, and pour in as much water as will almoſt fill your diſh. Then put on the cruſt, and bake it well.

Veniſon Paſty.

HAVING boned a breaſt or ſhoulder of veniſon, ſeaſon it well with pepper, ſalt, and mace. Lay it in a deep diſh, with the beſt part of a neck of mutton, cut in ſlices, and laid over the veniſon. Pour in a large glaſs of red wine, put a coarſe paſte over it, and bake it two hours in an oven. Then lay the veniſon into a diſh, and pour the gravy and a pound of butter over it. Make a good puff paſte, and lay it near half an inch thick round the edge of the diſh. Then roll out the lid, which muſt be ſomething thicker than the paſte on the edge of the diſh, and lay it on. Then roll out another lid pretty thin, and cut it in flowers, leaves, or whatever form you pleaſe, and lay it on the lid. If your pie ſhould not be immediately wanted, it will keep in the pot it was baked in, eight or ten days; but in that caſe, keep the cruſt on, to prevent the air getting into it.

Savory Veal Pie.

SEASON a loin of veal, cut into ſteaks, with ſalt, pepper, nutmeg, and beaten mace. Lay the meat in your diſh, with ſweetbreads ſeaſoned, and the yolks of ſix hard eggs, a pint of oyſters, and half a pint of good

gravy. Lay a good puff paſte round your diſh, half an inch thick, and cover it with a lid of the ſame thickneſs. Bake it an hour and a quarter in a quick oven, and when you take it out of the oven, cut off the lid; then cut the lid in eight or ten pieces, and ſtick it round the inſide of the rim. Cover the meat with ſlices of lemon.

Ham Pie.

CUT cold boiled ham into ſlices about half an inch thick, and put a good thick cruſt over the diſh. Then put in a layer of ham, and ſhake a little pepper over it. Then take a large young fowl, clean picked, gutted, waſhed, and ſinged. Put a little pepper and ſalt in the belly, and rub a very little ſalt on the outſide. Lay the fowl on the ham, boil ſome eggs hard, put in the yolks, and cover all with the ham. Then ſhake ſome pepper on the ham, and put on the top-cruſt. Bake it well, and have ready, againſt it comes out of the oven, ſome very rich beef gravy, enough to fill the pie; then lay on the cruſt again, and ſend it to table. Some truffles and morels boiled, or ſome freſh muſhrooms, or dried ones, put into the pie, is a great addition.

Calf's-Head Pie.

HAVING cleanſed and boiled the head tender, carefully take off the fleſh as whole as you can. Then take out the eyes, and ſlice the tongue. Make a good puff paſte cruſt, cover the diſh, and lay on your meat. Throw the tongue over it, and lay the eyes, cut in two, at each corner. Seaſon it with a very little pepper and ſalt, pour in half a pint of the liquor it was boiled in, lay on it a thick top cruſt, and bake it an hour in a quick oven. In the mean time, boil the bones of the head in two quarts of liquor, with two or three blades of mace, half a quarter of an ounce of whole pepper, a large onion, and a bundle of ſweet herbs. Let it boil till it be reduced to about a pint; then ſtrain it off,

off, and add two ſpoonfuls of catchup, three of red wine, a ſmall piece of butter rolled in flour, and half an ounce of truffles and morels. Seaſon it to your palate, and boil it. Boil half the brains with ſome ſage, beat them, and twelve leaves of ſage chopped fine. Then ſtir all together, and give it a boil. Take the other part of the brains, and beat them, with ſome of the ſage chopped fine, a little lemon-peel finely minced, and half a ſmall nutmeg grated. Beat it up with an egg, and fry it in little cakes of a fine light brown. Boil ſix eggs hard, of which take only the yolks; and when your pie comes out of the oven, take off the lid, lay the eggs and cakes over it and pour in all the ſauce. Send it hot to table without the lid.

Gooſe Pie.

TAKE half a peck of flour, and make the walls of a gooſe pie, as directed in the ſecond article of this chapter reſpecting the different kinds of paſtes. Having raiſed your cruſt juſt big enough to hold a large gooſe, take a pickled dried tongue boiled tender enough to peel, and cut off the root. Then bone a gooſe and a large fowl; take half a quarter of an ounce of mace beat fine, a large tea-ſpoonful of beaten pepper, and three tea-ſpoonfuls of ſalt. Mix all together, and ſeaſon your fowl and gooſe with it. Then lay the fowl in the gooſe, the tongue in the fowl, and the gooſe in the ſame manner as if whole. Put half a pound of butter on the top, and put on the lid. This pie may be eaten either hot or cold, and makes a pretty little ſide-diſh for ſupper, by cutting a ſlice of it croſs-ways.

Yorkſhire Gooſe Pie.

SPLIT a large fat gooſe down the back, and take out all the bones. Treat a turkey and two ducks the ſame way, and ſeaſon them well with ſalt and pepper, and alſo ſix woodcocks. Lay the gooſe down on a clean diſh, with the ſkin-ſide down, and lay the turkey into

into the gooſe in the ſame manner. Have ready a large hare, well cleaned and cut in pieces, and ſtewed in the oven, with a pound of butter, a quarter of an ounce of mace beat fine, the ſame of white pepper, and ſalt to your taſte. Stew it till the meat leaves the bones, and ſkim the butter off the gravy. Pick the meat clean off, and beat it very fine in a marble mortar with the butter you took off, and then lay it in the turkey. Take twenty-four pounds of the fineſt flour, ſix pounds of butter, and half a pound of freſh rendered ſuet. Make the paſte pretty thick, and raiſe the pie in an oval form. Roll out a lump of paſte, and cut it into vine leaves, or what form you pleaſe; then rub the pie with the yolks of eggs, and put your ornaments on the walls. Then turn the hare, turkey, and gooſe, upſide down, and lay them in your pie, with the ducks at each end, and the woodcocks at the ſides. Then make your lid pretty thick, and put it on. You may ornament the lid in what manner you pleaſe, but make a hole in the middle of it, and make the walls of your pie an inch and a half higher than the lid. Then rub it all over with the yolks of eggs, and bind it round with three-fold paper, and lay the ſame over the top. Bake it four hours; and when it comes out, melt two pounds of butter in the gravy that comes from the hare, and pour it hot into the pie through a tun-diſh. Cloſe it well up and do not cut it in leſs than eight or ten days. If your pie is to be ſent to any diſtance, it will be neceſſary, in order to prevent the air getting to it, to ſtop up the hole in the middle of the lid with cold butter.

Yorkſhire Giblet Pie.

Put a tea-cup full of grots into the blood of the gooſe while it be warm, in order to ſwell them. Grate the crumb of a penny-loaf, and pour on it a gill of boiling milk. Shred half a pound of beef ſuet very fine, chop four or five leaves of ſage and two leeks very ſmall, put three yolks of eggs, and ſeaſon it to your taſte with pepper, ſalt, and nutmeg. Mix them all up together,

gether, and have ready your giblets well ſeaſoned with pepper and ſalt. Lay them round a deep diſh, and put a pound of fat beef over the pudding in the middle of the diſh. Pour in half a pint of gravy, lay on a good paſte, and bake it in an oven moderately heated.

Common Giblet Pie.

CLEAN two pair of giblets well, and put all but the livers into a ſaucepan, with two quarts of water, twenty corns of whole pepper, three blades of mace, a bundle of ſweet herbs, and a large onion. Cover them cloſe, and let them ſtew very ſlowly till they be quite tender. Have a good cruſt ready, cover your diſh, lay at the bottom a fine rump ſteak ſeaſoned with pepper and ſalt, put in your giblets with the livers, and ſtrain the liquor they were ſtewed in. Then ſeaſon it with ſalt, and pour it into your pie. Put on your lid, and bake it an hour and a half.

Duck Pie.

TAKE two ducks, ſcald them, and make them very clean; cut off the feet, the pinions, the neck, and head; take out the gizzards, livers, and hearts, and pick all clean, and ſcald them. Pick out the fat of the inſide, lay a good puff paſte cruſt all over the diſh, ſeaſon the ducks both inſide and out with pepper and ſalt, and lay them in your diſh, with the giblets at each end properly ſeaſoned. Put in as much water as will nearly fill the pie, and lay on the cruſt.

Pigeon Pie.

LET your pigeons be very nicely picked and cleaned, and ſeaſon them with pepper and ſalt. Put a large piece of freſh butter, with pepper and ſalt, into their bellies. Then cover your diſh with a puff paſte cruſt, and lay in your pigeons, and put between them the necks, gizzards, livers, pinions, and hearts, with the yolk of a hard egg, and a beef-ſteak in the middle.

Put

Put as much water as will nearly fill the diſh, and lay on the top cruſt, and bake it well.

Savory Chicken Pie.

TAKE ſmall chickens, and ſeaſon them with pepper, ſalt, and mace. Put a piece of butter into each of them, and lay them in the diſh with their breaſts upwards. Lay a thin ſlice of bacon over them, which will give them an agreeable flavour. Then put in a pint of ſtrong gravy, and make a good puff paſte. Put on the lid, and bake it in a moderately heated oven.

Hare Pie.

CUT it into pieces, and ſeaſon it with nutmeg, pepper, and ſalt. Jug it with half a pound of butter. It muſt do above an hour, cloſe covered, in a pot of boiling water. Make forcemeat, to which add the liver bruiſed, and a glaſs of red wine. Let it be high ſeaſoned, lay it round the inſide of a raiſed cruſt, put in the hare when cool, and add the gravy that comes from it, with ſome more rich gravy. Put on the lid, and bake it two hours.

Rabbit Pie to be eaten hot.

TAKE a couple of young rabbits, and cut them into quarters; take a quarter of a pound of bacon, and bruiſe it to pieces in a marble mortar, with the livers, ſome pepper, ſalt, a little mace, and ſome parſley cut ſmall, ſome chives, and a few leaves of ſweet baſil. When theſe are all beaten fine, make the paſte, and cover the bottom of the pie with the ſeaſoning. Then put in the rabbits, pound ſome more bacon in a mortar, and with it ſome freſh butter; cover the rabbits with it, and over that lay ſome thin ſlices of bacon. Put on the lid, and ſend it to the oven. It will take two hours baking. When it is done, take off the lid, take out the bacon, and ſcum off the fat. If there be not gravy enough in the pie, pour in ſome rich mutton or veal gravy, boiling hot.

Partridge

Partridge Pie to be eaten hot.

TAKE three brace of full-grown partridges, and let them be truſſed in the ſame manner as a fowl for boiling. Put into a marble mortar ſhalots, ſome parſley cut ſmall, the livers of the partridges and twice the quantity of bacon. Beat theſe together, and ſeaſon them with pepper, ſalt, and a blade or two of mace. When theſe are all pounded to a paſte, add to them ſome freſh muſhrooms. Then raiſe the cruſt for the pie, and cover the bottom of it with the ſeaſoning; then lay in the partridges, but no ſtuffing in them; put the remainder of the ſeaſoning about the ſides and between the partridges; then ſtrew over them ſome pepper and ſalt, and a little mace; ſome ſhalots, ſome freſh muſhrooms, and a little bacon, beat fine in a mortar. Lay a layer of it over the partridges, and ſome thin ſlices of bacon. Put on the lid. It will take two hours and a half baking. When it is done, take off the lid and the ſlices of bacon, and ſcum off the fat. Put in a pint of rich veal gravy, and ſqueeze in the juice of an orange.

Partridge Pie to be eaten cold.

TRUSS and beat the breaſts of ſix or eight young partridges very flat; ſinge and broil them upon a ſtove over a very clear charcoal fire. When they are cold, lard them; beat ſome bacon in a mortar, and mix it with the livers ſcalded and bruiſed. Put ſome of this into the partridges. Then make a ſeaſoning with ſome ſweet herbs, pepper, ſalt, nutmeg, mace, and ſome lemon-peel ſhred very fine. Make a raiſed cruſt for the pie, and lay upon it a little of the ſtuffing of the livers of the partridges; over that a little of the ſeaſoning, and then lay in the partridges; ſtrew ſome of the ſeaſoning over them; then put among them ſome bits of butter, and a little bacon cut very fine, with a few leaves of ſweet baſil, two or three bay leaves, and a few freſh truffles. Lay theſe amongſt the partridges, and

and over them a few thin ſlices of bacon. Put on the lid, and ſend it to the oven. It will take three hours baking; after which it muſt ſtand to be cold.

A Woodcock Pie to be eaten cold.

THE woodcock and partridge pie are made nearly alike, only the entrails are made uſe of. When the woodcocks are picked, put the entrails by, and truſs them as for roaſting. Make the breaſt-bone flat, and broil them over ſome clear charcoal. When they are cold, lard them all over; then pound ſome bacon in a marble mortar, mix it with the livers of the woodcocks, which alſo bruiſe, with two or three leaves of ſweet baſil. Cut the entrails very ſmall, and mix them with the other ſeaſoning. Raiſe the pie, lay at the bottom ſome of the ſtuffing, and put the reſt into the birds, putting between them ſome pounded bacon and freſh butter mixed together, with a very little mace, pepper, and ſalt. When the pie is almoſt filled, take a cutlet, cut quite round a fillet of veal, and over that ſome ſlices of bacon cut very thin. Then put on the lid. It ſhould ſtand three or four hours, according to the quantity of birds, and when it comes out of the oven, ſet it to cool.

Savoury Patties.

TAKE a quarter of a pound of beef ſuet, and a pound of the inſide of a cold loin of veal, or the ſame quantity of cold fowl that has been either boiled or roaſted, and chop them as ſmall as poſſible, with ſix or eight ſprigs of parſley. Seaſon them with pepper and ſalt, and half a nutmeg finely grated. Put them into a toſſing-pan, with half a pint of veal-gravy. Thicken the gravy with a little flour and butter, and two ſpoonfuls of cream. Then ſhake them over the fire two or three minutes, and fill your patties. Your patties muſt be made in this manner: Raiſe them of an oval form, and bake them as for cuſtards. Cut ſome long, narrow bits of paſte, and bake them on a duſting-box, but not

to go round, they being for handles. Fill your patties when quite hot with the meat, and ſet on your handles acroſs the patties, when they will look like baſkets, if you have nicely pinched the walls of the patties when you raiſed them. Five of them will be a diſh.

Cheſhire Pork Pie.

SKIN a loin of pork, and cut it into ſteaks. Seaſon it with pepper, ſalt, and nutmeg, and make a good cruſt. Put into your diſh a layer of pork, then a layer of pippins pared and cored, and ſugar ſufficient to ſweeten it. Then place another layer of pork, and put in half a pint of white wine. Then lay ſome butter on the top, and cloſe your pie. You muſt put in a pint of white wine, if your pie be large.

French Pie.

PUT three quarters of a pound of butter to two pounds of flour, and make it into a paſte, and raiſe the walls of the pie. Then roll out ſome paſte thin as for a lid, and cut it into vine leaves, or the figures of any moulds you have. Beat the yolks of two eggs, and rub the outſide of the walls of the pie with it, and lay the vine leaves or other figures round the walls, and rub them over with the eggs. Fill the pie with the bones of the meat, to keep the ſteam in, that the cruſt may be well ſoaked; for it muſt have no lid on when it goes to table. Then take a calf's head, waſh and clean it well, and boil it half an hour. When it be cold, cut it in thin ſlices, and put it in a toſſing pan, with three pints of veal gravy, and three ſweet-breads cut thin. Let it ſtew an hour, with half an ounce of morels, and the ſame quantity of truffles. Then have ready two calves feet boiled and boned; cut them into ſmall pieces, and put them into your toſſing-pan, with a ſpoonful of lemon-pickle, one of browning, ſome cayenne pepper, and a little ſalt. When the meat be tender, thicken the gravy a little with butter and flour. Then ſtrain it, and put in a few pickled muſhrooms,

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but freſh ones are preferable, if they be to be had. Put the meat into the pie out of which you took the bones, and lay the niceſt part at the top. Have ready a quarter of a hundred of aſparagus heads, and ſtrew them over the top of the pie, having firſt poured in all the gravy.

Devonſhire Squab Pie.

COVER your diſh with a good cruſt, and put at the bottom of it a layer of ſliced pippins, and then a layer of mutton ſteaks cut from the loin, well ſeaſoned with pepper and ſalt. Then put another layer of pippins, peel ſome onions, and ſlice them thin, and put a layer of them over the apples. Then put a layer of mutton, and then pippins and onions. Pour in a pint of water, cloſe up your pie, and bake it.

Apple Pie.

HAVING put a good puff paſte cruſt round the edge of your diſh, pare and quarter your apples, and take out the cores. Then lay a thick row of apples, and throw in half the ſugar you intend to put into your pie. Mince a little lemon-peel fine, ſpread it over the ſugar and apples, and ſqueeze a little lemon over them. Then ſcatter a few cloves over it, and lay on the reſt of your apples and ſugar. Sweeten to your palate, and ſqueeze a little more lemon. Boil the peeling of the apples and cores in ſome fair water, with a blade of mace, till it has a pleaſing taſte. Strain it, and boil the ſyrup with a little ſugar, till there be but a ſmall quantity left. Then pour it into your pie, put on your upper cruſt, and bake it. If you chooſe it, you may put in a little quince or marmalade. In the ſame manner you may make a *pear pie*; but in that you muſt omit the quince. You may butter them when they come out of the oven, or beat up the yolks of two eggs, and half a pint of cream, with a little nutmeg, ſweetened with ſugar. Put it over a ſlow fire, and keep ſtirring it till it begins to boil; then take off the

lid, and pour in the cream. Cut the cruſt in little three-corner pieces, and ſtick them about the pie.

Apple Tart.

HAVING ſcalded eight or ten large codlins, let them ſtand till they be cold, and then ſkin them. Take the pulp, and beat it as fine as poſſible with a ſpoon. Then mix the yolks of ſix eggs, and the whites of four. Beat all together very fine, put in grated nutmeg, and ſweeten it to your taſte. Melt ſome good freſh butter, and beat it till it be of the conſiſtence of fine thick cream. Then make a puff paſte, and cover a tin patty-pan with it; pour in the ingredients, but do not cover it with the paſte. Having baked it a quarter of an hour, ſlip it out of the patty-pan on a diſh, and ſtrew over it ſome ſugar finely beaten and ſifted.

Codlin Pie.

PUT ſome ſmall codlins into a clean pan with ſpring water, lay vine leaves on them, and cover them with a cloth wrapped round the cover of the pan to keep in the ſteam. As ſoon as they grow ſoft, peel them, and put them in the ſame water with the vine leaves. Hang them a great height over the fire to green, and when you ſee them of a fine colour, take them out of the water, and put them into a deep diſh, with as much powder or loaf ſugar as will ſweeten them. Make the lid of rich puff paſte, and bake it. When it comes from the oven, take off the lid, and cut it in little pieces like ſippets, and ſtick them round the inſide of the pie with the points upwards. Then make a good cuſtard in the following manner, and pour it over your pie: Boil a pint of cream with a ſtick of cinnamon, and ſugar enough to make it a little ſweet. As ſoon as it be cold, put in the yolks of four eggs well beaten, ſet it on the fire, and keep ſtirring it till it grow thick; but take care not to let it boil, as that will curdle it. Having poured this in

your

your pie, pare a little lemon thin, cut the peel like ſtraws, and lay it on the top over your codlins.

Potatoe Pie.

TAKE three pounds of potatoes, boil and peel them. Make a good cruſt, and lay it in your diſh. Put half a pound of butter at the bottom of it, and then lay in your potatoes. Throw over them three tea-ſpoonfuls of ſalt, and a ſmall nutmeg grated all over; boil ſix eggs hard, chop them fine, and ſcatter them over it, as alſo a tea-ſpoonful of pepper, and then put in half a pint of white wine. Cover your pie, and bake it half an hour, or till the cruſt be enough.

Artichoke Pie.

HAVING boiled twelve artichokes, take off the leaves and chokes, and take the bottoms clear from the ſtalks. Make a good puff paſte cruſt, and lay a quarter of a pound of good freſh butter all over the bottom of your pie. Then lay a row of artichokes, ſtrew a little pepper, ſalt, and beaten mace over them, then another row, and ſtrew the reſt of your ſpice over them. Put in a quarter of a pound more of butter in little bits, take half an ounce of truffles and morels, and boil them in a quarter of a pint of water. Pour the water into the pie, cut the truffles and morels very ſmall, and throw them all over the pie. Then have ready twelve eggs boiled hard, of which take only the hard yolks, and lay them over the pie. Pour in a gill of white wine, cover your pie, and bake it. When the cruſt be done, the pie will be enough. Four large blades of mace, and twelve pepper-corns, with a tea-ſpoonful of ſalt, will be ſufficient.

Onion Pie.

PEEL ſome onions, and waſh and pare ſome potatoes, and cut them into ſlices; alſo pare ſome apples,

and ſlice them. Make a good cruſt, cover your diſh, and lay a quarter of a pound of butter all over. Take a quarter of an ounce of mace beaten fine, a nutmeg grated, a tea-ſpoonful of beaten pepper, and three tea-ſpoonfuls of ſalt. Mix all together, and ſtrew ſome over the butter. Lay a layer of potatoes, a layer of onions, a layer of apples, then a layer of eggs, and ſo on till you have filled your pie, ſtrewing a little of the ſeaſoning between each layer, and a quarter of a pound of butter in bits, with ſix ſpoonfuls of water. Cloſe your pie, and bake it an hour and a half. A pound of potatoes, a pound of onions, a pound of apples, and twelve eggs, will be ſufficient.

Cherry Pie.

HAVING made a good cruſt, lay a little of it round the ſides of your diſh, and throw ſugar at the bottom. Then lay in your fruit, and ſome ſugar at the top. A few red currants put along with the cherries make an agreeable addition. Then put on your lid, and bake it in a ſlack oven. A *plumb pie* or *gooſeberry pie* may be made in the ſame manner. If you would have the fruit look red, let your pie ſtand a good while in the oven after your bread be drawn. A cuſtard eats very well with a gooſeberry pie.

Mince Pie.

TAKE a neat's tongue, and boil it two hours; then ſkin it, and chop it as ſmall as poſſible. Chop very ſmall three pounds of beef ſuet, the ſame quantity of good baking apples, four pounds of currants clean waſhed, picked and well dried before the fire, a pound of jar raiſins ſtoned and chopped ſmall, and a pound of powder ſugar. Mix them all together with half an ounce of mace, the ſame quantity of grated nutmeg, a quarter of an ounce of cloves, the ſame quantity of cinnamon, and a pint of French brandy. Make a rich puff paſte, and as you fill up the pie, put in a little candied

candied citron and orange cut in little pieces. Put close down in a pot what mincemeat you have to ſpare, and cover it up; but never put any citron or orange to it till you uſe it.

Or you may make your pie in this manner, which is by ſome conſidered as the beſt way. Shred three pounds of ſuet very fine, and chopped as ſmall as poſſible. Take two pounds of raiſins ſtoned, and chopped as fine as poſſible; two pounds of currants nicely picked, waſhed, rubbed, and dried at the fire; half a hundred of fine pippins pared, cored, and chopped ſmall; half a pound of fine ſugar pounded fine; a quarter of an ounce of mace, the ſame quantity of cloves, and two large nutmegs, all beat fine. Put all together into a great pan, and mix them well together with half a pint of brandy and the ſame quantity of ſack. Put it cloſe down into a ſtone pan, and it will keep good for months. When you make your pies, take a little diſh, ſomething bigger than a ſoup-plate, and lay a very thin cruſt all over it; then lay a thin layer of meat, and then a thin layer of citron, cut very thin; then a layer of mince-meat, and a layer of orange-peel cut thin. Put over that a little mince-meat, and ſqueeze in the juice of half a fine Seville orange or lemon. Then lay on your cruſt, and bake it nicely. Theſe pies eat very well when cold; and if you make them in little patties, mix your meat and ſweetmeats accordingly. If you chooſe to have meat in your pies, you may take two pounds of the inſide of a ſirloin of beef boiled, chopped as fine as poſſible, and mixed with the reſt; or you may parboil a neat's tongue, and treat it as above directed.

Lent Mince Pie.

BOIL ſix eggs hard, and chop them fine; take twelve pippins pared and chopped ſmall; a pound of raiſins of the ſun, ſtoned and chopped fine; a pound of currants, waſhed, picked, and rubbed clean; a large ſpoonful of ſugar beat fine, a quarter of an ounce

of mace and cloves beat fine, an ounce of citron, an ounce of candied orange, both beat fine, and a little nutmeg beat fine. Mix all together in a gill of brandy and a gill of ſack. Make your cruſt good, and bake it in a ſlack oven. Squeeze in the juice of a Seville orange at the time you are making your pie.

Yorkſhire Chriſtmas Pie.

HAVING made a good ſtanding cruſt, with the wall and bottom very thick, take and bone a turkey, a gooſe, a fowl, a partridge, and a pigeon. Seaſon them well, and take half an ounce of mace, the ſame quantity of nutmegs, a quarter of an ounce of cloves, and half an ounce of black pepper, all beat fine together. Then add two large ſpoonfuls of ſalt; mix all well together. Open the fowls all down the back, and bone firſt the pigeon, then the partridge, and cover them. Then proceed in the ſame manner with the fowl, gooſe, and turkey, which muſt be large. Seaſon them all well, and then lay them in the cruſt, ſo that it may look only like a whole turkey. Then have a hare ready caſed, and wiped with a clean cloth. Disjoint the hare into pieces, ſeaſon it, and lay it as cloſe as you can on one ſide; and on the other ſide put woodcocks, moor-game, and whatever ſort of wild fowl you can get. Seaſon them well, and lay them cloſe. Put at leaſt four pounds of butter into the pie, and then lay on your lid, which muſt be very thick, and let it be well baked. It muſt have a very hot oven, and will take four hours baking at leaſt. This cruſt will take a buſhel of flour.

Shropſhire Pie.

CUT two rabbits into pieces, with two pounds of fat pork cut ſmall, and ſeaſon both with pepper and ſalt to your taſte. Then make a good puff paſte cruſt, cover your diſh with it, and lay in your rabbits. Mix the pork with them; but take the livers of the rabbits, parboil

parboil them, and beat them in a mortar, with the ſame quantity of fat bacon, a little ſweet herbs, and ſome oyſters. Seaſon with pepper, ſalt, and nutmeg, mix it up with the yolk of an egg, and make it up into little balls. Scatter them about your pie, with ſome artichoke bottoms cut in dices, and ſome cock's-combs, if you have them. Grate a ſmall nutmeg over the meat, then pour in half a pint of red wine, and half a pint of water. Cloſe your pie, and bake it an hour and a half in a quick but not too fierce an oven.

Fine Patties.

TAKE any quantity of either turkey, houſe-lamb, or chicken, and ſlice it with an equal quantity of the fat of lamb, loin of veal, or the inſide of a ſirloin of beef, and a little parſley, thyme, and lemon-peel ſhred. Put all into a marble mortar, pound it very fine, and ſeaſon it with ſalt and white pepper. Make a fine puff paſte, roll it out in thin ſquare ſheets, and put the force-meat in the middle. Cover the pie, cloſe it all round, and cut the paſte even. Juſt before you put them into the oven, waſh them over with the yolk of an egg, and bake them twenty minutes in a quick oven. Have ready a little white gravy, ſeaſoned with pepper, ſalt, and a little ſhalot, thickened up with a little cream or butter. When the patties come out of the oven, make a hole in the top, and pour in ſome gravy; but take care not to put in too much, leſt it ſhould run out at the ſides, which will ſpoil the appearance of them.

Olive Pie.

TAKE the thin collops of the beſt end of a leg of veal, in quantity proportionate to the ſize of your intended pie. Hack them with the back of a knife, and ſeaſon them with pepper, ſalt, cloves, and mace. Waſh over your collops with a bunch of feathers dipped in eggs, and have in readineſs a bunch of ſweet herbs ſhred ſmall, ſuch as thyme, parſley, and ſpinach.

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Take the yolks of eight hard eggs minced, and a few oyſters parboiled and chopped, and ſome beef ſuet ſhred very fine. Mix theſe together, and ſtrew them over your collops. Then ſprinkle a little orange flower water over them, and roll the collops up very cloſe. Then put your cruſt on the diſh, lay your collops in it, put butter on the top, and cloſe your pie. When it comes out of the oven, have ready ſome hot gravy, with an anchovy diſſolved in it, and pour it into the pie.

Egg Pie.

TAKE a pound of marrow, or beef ſuet, twelve eggs boiled hard, and chop them very fine. Seaſon them with a little beaten cinnamon and nutmeg; take a pound of currants clean waſhed and picked, two or three ſpoonfuls of cream, and a little ſack and roſe water. Mix all together, and fill the pie with it. When it be baked, ſtir in half a pound of freſh butter, and the juice of a lemon.

Sweet Egg Pie.

COVER your diſh with a good cruſt, and then take twelve eggs boiled hard, cut them into ſlices, and lay them in your pie. Throw half a pound of currants, clean waſhed and picked, all over your eggs. Then beat up four eggs well, mixed with half a pint of white wine, grate in a ſmall nutmeg, and make it pretty ſweet with ſugar. Remember to lay a quarter of a pound of butter between the eggs, then pour in your wine and eggs, and cover your pie. Bake it till the cruſt be done, which will be in about half an hour.

Orange or Lemon Tarts.

RUB ſix large lemons well with ſalt, and put them into water, with a handful of ſalt in it, for two days. Then change them every day into freſh water, without ſalt, for a fortnight. Then boil them for two or three hours

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till they be tender; cut them into half quarters, and then cut them three-corner ways, as thin as poſſible. Take ſix pippins pared, cored, and quartered, and a pint of water. Let them boil till the pippins break, put the liquor to your orange or lemon, half the pulp of the pippins well broken, and a pound of ſugar. Boil theſe together a quarter of an hour, then put it into a gallipot, and ſqueeze into it an orange. If it be a lemon tart, ſqueeze a lemon. Two ſpoonfuls are enough for a tart. Put very fine puff paſte, and very thin, into your patty-pans, which muſt be ſmall and ſhallow. Juſt before you put your tarts into the oven, with a feather or bruſh rub them over with melted butter, and then ſift double-refined ſugar over them, which will form a pretty icing.

Tart de Moi.

LAY round your diſh a puff paſte, and then a layer of biſcuit; then a layer of butter and marrow, another of all ſorts of ſweetmeats, or as many as you have, and thus proceed till your diſh be full. Then boil a quart of cream, and thicken it with four eggs, and put in a ſpoonful of orange flower water. Sweeten it with ſugar to your palate, and pour it over the whole. Half an hour will bake it.

Skirret Pie.

BOIL your ſkirrets tender, peel and ſlice them, and fill your pie with them. To half a pint of cream take the yolk of an egg, and beat it fine. Put to it a little grated nutmeg, a little beaten mace, and a little ſalt. Beat all well together, with a quarter of a pound of freſh butter melted, and pour in as much as your diſh will hold. Put on the top-cruſt, and bake it half an hour. If you cannot get cream, you may put in ſome milk; and you may add yolks of eggs boiled hard. About two pounds of the root will be ſufficient.

Turbot

Turbot Pie.

WASH and parboil the turbot, and ſeaſon it with a little pepper, ſalt, cloves, mace, nutmeg, and ſweet herbs cut fine. When the paſte is made, lay in the turbot, with ſome yolks of eggs boiled hard, a whole onion, which muſt be taken out when the pie is baked. Lay a great deal of freſh butter on the top, and cloſe it up. Iti s good cold or hot.

Tench Pie.

LAY a layer of butter at the bottom of the diſh, then grate in ſome nutmeg, with pepper, ſalt, and mace. Lay in the tench, cover them with ſome butter, and pour in ſome red wine and a little water. Then put on the lid, and when it comes from the oven, pour in melted butter, with ſome gravy in it.

Trout Pie.

LARD a brace of trout with eels; raiſe the cruſt, and lay a layer of freſh butter at the bottom. Then make a forced meat of trout, muſhrooms, truffles, morels, chives, and freſh butter. Seaſon them with ſalt, pepper, and ſpice; mix theſe up with the yolks of two eggs; ſtuff the trout with this forced meat, lay them in the pie, cover them with butter, put on the lid, and ſend it to the oven. Have ſome good fiſh gravy ready to pour into the pie when it is baked.

Eel Pie.

HAVING ſkinned and waſhed your eels very clean, cut them in pieces an inch and a half long. Seaſon them with pepper, ſalt, and a little dried ſage rubbed ſmall, and raiſe your pies about the ſize of the inſide of a plate. Fill them with eels, and lay a lid over them. Bake them well in a quick oven.

Carp.

Carp Pie.

SCALE, gut, and waſh a large carp clean. Take an eel, and boil it till it be almoſt tender; pick off all the meat, and mince it fine, with an equal quantity of crumbs of bread, a few ſweet herbs, a lemon-peel cut fine, a little pepper, ſalt, and grated nutmeg; an anchovy, half a pint of oyſters parboiled and chopped fine, and the yolks of three hard eggs cut ſmall. Roll it up with a quarter of a pound of butter, and fill the belly of the carp. Make a good cruſt, cover the diſh, and lay in your carp. Save the liquor you boiled your eels in, and put into it the eel bones, and boil them with a little mace, whole pepper, an onion, ſome ſweet herbs, and an anchovy. Boil it till it be reduced to about half a pint, then ſtrain it, and add to it about a quarter of a pint of white wine, and a piece of butter about the ſize of a hen's egg mixed in a very little flour. Boil it up, and pour it into your pie. Put on the lid, and bake it an hour in a quick oven. If there be any forcemeat left after filling the belly of your carp, make balls of it, and put it into the pie. If you have not liquor enough, boil a few ſmall eels for that purpoſe.

Salt-fiſh Pie.

LAY a ſide of ſalt-fiſh in water all night, and next morning put it over the fire in a pan of water till it be tender. Drain it, and lay it on the dreſſer; take off all the ſkin, and pick the meat clean from the bones, and mince it ſmall. Take the crumb of two French rolls cut in ſlices, and boil it up with a quart of new milk. Break your bread very fine with a ſpoon, put it to your minced ſalt-fiſh, with a pound of melted butter, two ſpoonfuls of minced parſley, half a nutmeg grated, a little beaten pepper, and three tea-ſpoonfuls of muſtard. Mix all well together, make a good cruſt, lay it all over your diſh, and cover it up. Bake it an hour.

Soal

Soal Pie.

COVER your diſh with a good cruſt, boil two pounds of eels till they be tender, and pick all the fleſh clean from the bones. Throw the bones into the liquor you boil the eels in, with a little mace and ſalt, till it be very good, and reduced to a quarter of a pint, and then ſtrain it. In the mean time, cut the fleſh of your eel fine, with a little lemon-peel ſhred fine, a little ſalt, pepper, and nutmeg, a few crumbs of bread, chopped parſley, and an anchovy. Melt a quarter of a pound of butter and mix with it, and then lay it in the diſh. Cut the fleſh off a pair of large ſoals, or three pair of very ſmall ones, clean from the bones and fins. Lay it on the forcemeat, and pour in the broth of the eels you boiled. Put on the lid of the pie, and bake it. You ſhould boil the bones of the ſoals with the eel bones, to make it good; but if you boil the ſoal bones with one or two little eels, without the forcemeat, your pie will be very good. You may treat a turbot in like manner.

Flounder Pie.

HAVING gutted your flounders, waſh them clean, and dry them in a cloth. Juſt boil them, cut off the meat clean from the bones, lay a good cruſt over the diſh, and lay a little freſh butter at the bottom, and on that the fiſh. Seaſon with pepper and ſalt to your mind. Boil the bones in the water the fiſh was boiled in, with a little bit of horſe radiſh, a little parſley, a very little bit of lemon peel, and a cruſt of bread. Boil it till there be juſt enough liquor for the pie, then ſtrain it, and put it into your pie. Put on the top cruſt, and bake it.

Herring Pie.

HAVING ſcaled, gutted, and waſhed your herrings clean, cut off their heads, fins and tails. Make a good cruſt, cover your diſh, and ſeaſon your herrings with beaten mace, pepper and ſalt. Put a little butter

in the bottom of your diſh, and then a row of herrings. Pare ſome apples, and cut them into thin ſlices over the diſh. Then peel ſome onions, and cut them in the ſame manner. Lay a little butter on the top, put in a little water, lay on the lid, and bake it well.

Salmon Pie.

HAVING made a good cruſt, cleanſe a piece of ſalmon well, ſeaſon it with ſalt, mace, and nutmeg, lay a piece of butter at the bottom of the diſh, and lay your ſalmon in. Melt butter according to your pie. Take a lobſter, boil it, pick out all the fleſh, chop it ſmall, bruiſe the body, and mix it well with the butter, which muſt be very good. Pour it over your ſalmon, put on the lid, and bake it well.

Lobſter Pie.

BOIL two or three lobſters, take the meat out of their tails whole, and cut them in four pieces long ways. Take out all the ſpawn, and the meat of the claws; beat it well in a mortar, and ſeaſon it with pepper, ſalt, two ſpoonfuls of vinegar, and a little anchovy liquor. Melt half a pound of freſh butter, and ſtir all together, with the crumbs of an halfpenny roll rubbed through a fine cullender, and the yolks of two eggs. Put a fine puff paſte over your diſh, lay in your tails, and the reſt of the meat over them. Put on your cover, and bake it in a ſlow oven.

Muſſel Pie.

HAVING laid a good cruſt all over your diſh, waſh your muſſels clean in ſeveral waters; then put them into a deep ſtewpan, cover them, and let them ſtew till they open. Then pick them out, and ſee there be no crabs under the tongue. Put them into a ſaucepan, with two or three blades of mace, (ſtrain liquor juſt enough to cover them) a good piece of butter, and a few crumbs of

of bread. Stew them a few minutes, fill your pie, put on the lid, and bake it half an hour. Always let your fiſh be cold before you put on the lid, or it will ſpoil the cruſt. You may make oyſter pie after the ſame manner.

CHAP. XVII.

PANCAKES AND FRITTERS.

Cream Pancakes.

MIX the yolks of two eggs with half a pint of cream, two ounces of ſugar, and a little beaten cinnamon, mace, and nutmeg. Rub your pan with lard, and fry them as thin as poſſible. Grate ſugar over them.

Milk Pancakes.

PUT ſix or eight eggs, leaving out half the whites, into a quart of milk, and mix them well till your batter be of a fine thickneſs. Obſerve to mix your flour firſt with a little milk, then add the reſt by degrees. Put in two ſpoonfuls of beaten ginger, a glaſs of brandy, and a little ſalt. Stir all together, and make your ſtew-pan very clean. Put in a piece of butter of the ſize of a walnut, and then put in a ladleful of batter, which will make a pancake, moving the pan round, ſo that the batter may be every where even alike in the pan; and when you think that ſide be enough, toſs it, or turn it cleverly without breaking it. When it be done, lay it in a diſh before the fire, and proceed to do the reſt in like manner. Strew a little ſugar over them when you ſend them to table, and take care that they be dry.

Rice

Rice Pancakes.

TAKE three ſpoonfuls of flour of rice, and a quart of cream. Set it on a ſlow fire, and keep ſtirring it till it be as thick as pap. Pour into it half a pound of butter, and a nutmeg grated. Then pour it into an earthen pan, and when it be cold, ſtir in three or four ſpoonfuls of flour, a little ſalt, ſome ſugar, and nine eggs well beaten. Mix all well together, and fry them nicely. When cream is not to be had, you muſt uſe new milk, and a ſpoonful more of the flour of rice.

Cuſtard Fritters.

BEAT the yolks of eight eggs with one ſpoonful of flour, half a nutmeg, a little ſalt, and brandy; add a pint of cream; ſweeten it, and bake it in a ſmall diſh. When cold, cut it into quarters; dip them in batter made of half a pint of cream, a quarter of a pint of milk, four eggs, a little flour, and a little ginger grated. Fry them a little brown, in good lard or dripping. Grate ſugar over them, and ſerve them up hot.

Common Fritters.

GET the largeſt baking apples you can, pare them, and take out the core with an apple-ſcraper. Cut them in round ſlices, and dip them in batter made thus. Take half a pint of ale and two eggs, and beat in as much flour as will make it rather thicker than a common pudding, with nutmeg and ſugar to your taſte. Let it ſtand three or four minutes to riſe. Having dipped your apples into this batter, fry them criſp, and ſerve them up with ſugar grated over them, and wine ſauce in a boat.

Fine Fritters.

TAKE ſome of the fineſt flour, and dry it well before the fire. Mix it with a quart of new milk, but take care not to make it too thick. Put to it ſix or eight eggs, a little nutmeg, mace, and ſalt, and a quarter of

a pint of ſack or ale, or a glaſs of brandy. Beat them well together, then make them pretty thick with pippins, and fry them dry.

White Fritters.

WASH ſome rice in five or ſix different waters, and dry it well before the fire. Then beat it very fine in a mortar, and ſift it through a lawn ſieve. You muſt have at leaſt an ounce of it. Then put it into a ſaucepan, juſt wet it with milk, and when it be well incorporated with it, add to it another pint of milk. Set the whole over a ſtove, or a very ſlow fire, and take care to keep it always moving. Put in a little ginger, and ſome candied lemon-peel grated. Keep it over the fire till it be almoſt come to the thickneſs of a fine paſte, flour a peal, pour it on it, and ſpread it out with a rolling-pin. When it be quite cold, cut it into little morſels, taking care that they do not ſtick one to the other. Flour your hands, roll up your fritters handſomely, and fry them. When you ſerve them up, ſugar them, and pour over them a little orange flower water. Theſe fritters make a very pretty ſide-diſh, and are a very handſome garniſh for a fine diſh at an elegant table.

A Quire of Paper.

TAKE three ſpoonfuls of fine flour, a pint of cream, ſix eggs, three ſpoonfuls of ſack, one of orange flower water, a little ſugar, half a nutmeg grated, and half a pound of melted butter almoſt cold. Mix all well together, and butter the pan for the firſt pancake. Let them run as thin as poſſible, and when they be juſt coloured, they will be enough. In this manner all the fine pancakes ſhould be fried.

Almond Fraze.

STEEP a pound of Jordan almonds blanched in a pint of cream, ten yolks of eggs, and four whites.

Then take out the almonds, and pound them fine in a mortar; mix them again in the cream and eggs, and put in ſome ſugar and grated white bread. Stir them all together, put ſome freſh butter into the pan, and as ſoon as it be hot, pour in the batter, ſtirring it in the pan till it be of a good thickneſs. When it be enough, turn it into a diſh, and throw ſugar over it.

Fritters Royal.

PUT a quart of new milk into a ſaucepan, and when it begins to boil, pour in a pint of ſack. Then take it off, let it ſtand five or ſix minutes, ſkim off the curd, and put it into a baſon. Beat it up well with ſix eggs, and ſeaſon it with nutmeg. Then beat it with a whiſk, add flour ſufficient to give it the uſual thickneſs of batter, put in ſome ſugar, and fry them quick.

Currant Fritters without Eggs.

TAKE half a pint of ale that is not bitter, and ſtir into it flour to make it pretty thick, with a few currants. Beat this up quick; have the lard boiling; throw in a large ſpoonful at a time.

Raſpberry Fritters.

GRATE the crumb of a French roll, or two Naples biſcuits; put to either a pint of boiling cream. When this is cold, add to it the yolks of four eggs well beaten. Beat all well together with ſome raſpberry juice; drop them into a pan of boiling lard, in very ſmall quantities. Stick them with blanched almonds ſliced.

Tanſy Fritters.

POUR a pint of boiling milk on the crumb of a penny loaf grated. When cold, add a ſpoonful of brandy, ſugar to the taſte, the rind of half a lemon, the yolks of four eggs, and ſpinach and tanſy juice to colour it. Mix this over the fire, with a quarter of a pound of

butter till thick. Let it ſtand near three hours, and drop it, a ſpoonful to a fritter, into boiling lard.

Rice Fritters.

BOIL a quarter of a pound of rice in milk till it be pretty thick; then mix it with a pint of cream, four eggs, ſome ſugar, cinnamon, and nutmeg; ſix ounces of currants waſhed and picked, a little ſalt, and as much flour as will make it a thick batter. Fry them in little cakes in boiling lard. Serve them with white ſugar and butter.

Carrot Fritters.

TAKE two or three boiled carrots, and beat them with a ſpoon till they are a ſmooth pulp. Put to every carrot two or three eggs; a little nutmeg; to three carrots put a handful of flour; wet them with cream, milk, or ſack, and add to them as much ſugar as will ſweeten them. Beat them well half an hour, and fry them in boiling lard. Squeeze over them a Seville orange, and ſhake ſome fine ſugar over them.

German Fritters.

TAKE ſome well taſted criſp apples, pare, quarter, and core them; take the core quite out, and cut them into round pieces. Put into a ſtewpan a quarter of a pint of French brandy, a table ſpoonful of fine ſugar pounded, and a little cinnamon. Put the apples into this liquor, and ſet them over a very gentle fire, ſtirring them often, but not to break them. Set on a ſtewpan with ſome lard. When it boils drain the apples, dip them in ſome fine flour, and put them into the pan; they will be brown and very good. Strew ſome ſugar over a diſh, and ſet it on the fire; lay in the fritters, ſtrew a little ſugar over them, and glaze them over with a red hot ſalamander.

Bilboquet Fritters.

BREAK five eggs into two handfuls of fine flour, and put milk enough to make it work well together. Then

put in ſome ſalt, and work it again. When it is well made, put a tea-ſpoonful of powder of cinnamon, the ſame quantity of lemon-peel grated, and half an ounce of candied citron cut very ſmall with a penknife. Put on a ſtewpan, rub it over with butter, and put in the paſte. Set it over a very gentle fire on a ſtove, and let it be done very gently, without ſticking to the bottom or ſides of the pan. When it is in a manner baked, take it out, and lay it on a diſh. Set on a ſtewpan with a large quantity of lard; when it boils, cut the paſte the ſize of a finger, and then cut it acroſs at each end, which will riſe and be hollow, and have a very good effect. Put them into the boiling lard; but great care muſt be taken in frying them, as they riſe ſo much. When they are done, ſift ſome ſugar on a warm diſh, lay on the fritters, and ſift ſome more ſugar over them.

Point de Jour Fritters.

TAKE a glaſs of mountain, and a large ſpoonful of brandy. Mix two handfuls of flour with ſome warm milk, and the brandy and wine, and work it into a paſte. Beat up the whites of four eggs to a froth, and mix them with the batter. Then add to them half an ounce of candied citron peel, half an ounce of freſh lemon-peel grated, ſome ſalt, and ſugar. Let it be all well beat up together; then ſet on a ſmall deep ſtewpan, with a good quantity of hog's lard; and when it is boiling hot, drop in ſome of the batter through a tin funnel made on purpoſe, with a large body and three pipes. Hold the funnel over the boiling lard, and pour the batter through it with a ladle. It muſt be kept moving over the pan till all is run out, and this, from the three ſtreams, ſhapes the fritters. When the batter is all out, turn the fritters, for they are ſoon brown. Then put one at a time upon a rolling-pin, and they will be the ſhape of a rounded leaf, which is the proper ſhape of theſe fritters. Great nicety is required in making them; but they are an elegant diſh.

When the firſt is made, it ſhould be a pattern for the reſt. If it be too thick, pour in the leſs batter for the next; and, if too thin, a little more.

Chicken Fritters.

PUT on a ſtewpan with ſome new milk, and as much flour of rice as will be neceſſary to make it of a tolerable thickneſs. Beat three or four eggs, the yolks and whites together, and mix them well with the rice and milk. Add to them a pint of rich cream, ſet it over a ſtove, and ſtir it well. Put in ſome powdered ſugar, ſome candied lemon-peel cut ſmall, and ſome freſh-grated lemon-peel cut very ſmall. Then take all the white meat from a roaſted chicken, pull it into ſmall ſhreds, put it to the reſt of the ingredients, and ſtir it all together. Then take it off, and it will be a very rich paſte. Roll it out, cut it into ſmall fritters, and fry them in boiling lard. Strew the bottom of the diſh with ſugar finely powdered. Put in the fritters, and ſhake ſome ſugar over them.

Haſty Fritters.

PUT ſome butter into a ſtewpan, and let it heat. Take half a pint of good ale, and ſtir into it by degrees a little flour. Put in a few currants, or chopped apples, beat them up quick, and drop a large ſpoonful at a time all over the pan. Take care that they do not ſtick together, turn them with an egg-ſlice, and when they be of a fine brown, lay them on a diſh, and throw ſome ſugar over them. You may cut an orange into quarters for garniſh.

Apple Fritters.

HAVING beat the yolks of eight eggs and the whites of four well together, ſtrain them into a pan. Then take a quart of cream, and make it as hot as you can bear your finger in. Then put to it a quarter of a pint of ſack, three quarters of a pint of ale, and make

make a poſſet of it. When it be cool, put to it your eggs, beating it well together. Then put in ſalt, ginger, nutmeg. and flour, to your liking. Having made your batter pretty thick, put in pippins ſliced or pared, and fry them quick in a good deal of batter.

Curd Fritters.

TAKE a handful of curds and a handful of flour, and ten eggs well beaten and ſtrained; ſome ſugar, cloves, mace, and nutmeg beaten, and a little ſaffron. Stir all well together, and fry them quick, and of a fine light brown.

Skirret Fritters.

TO a pint of pulp of ſkirrets add a ſpoonful of flour, the yolks of four eggs, ſugar and ſpice. Make them into a thick batter, and fry them quick.

Syringed Fritters.

TO a pint of water add a piece of butter of the ſize of an egg, with ſome lemon-peel, green if you can get it, raſped preſerved lemon-peel, and criſped orange flowers. Put all together in a ſtewpan over the fire, and, when boiling, throw in ſome fine flour. Keep it ſtirring, put more flour in by degrees, till your batter be thick enough, and then take it off the fire. Take an ounce of ſweet almonds, four bitter ones, and pound them in a mortar. Stir in two Naples biſcuits crumbled, and two eggs beaten. Stir all together, and put in more eggs till your batter be thin enough to be ſyringed. Fill your ſyringe, your batter being hot, then ſyringe your fritters in it, to make it of a true-lover's-knot, and being well coloured, ſerve them up for a ſide-diſh. At another time, you may rub a ſheet of paper with butter, over which you may ſyringe your fritters, and make them of what ſhape you pleaſe. Your butter being hot, turn the paper upſide down over it, and your fritters will eaſily drop off. When fried, ſtrew them with ſugar, and glaze them.

Vine-leaf Fritters.

HAVING procured ſome of the ſmalleſt vine-leaves you can get, and having cut off the great ſtalks, put them into a diſh with ſome French brandy, green lemon raſped, and ſome ſugar. Take a good handful of fine flour, mixed with white wine or ale. Let your batter be hot, and with a ſpoon drop it in, and take great care that they do not ſtick to each other. On each fritter lay a leaf, then fry them quick, and ſtrew ſugar over them. Glaze them with a red-hot ſhovel. With all fritters, made with milk and eggs, you ſhould have beaten cinnamon and ſugar in a ſaucer, and either ſqueeze an orange over it, or pour a glaſs of white wine, and ſo throw ſugar all over the diſh. They ſhould be fried in a good deal of fat, of which beef dripping or hog's lard is the beſt.

Clary Fritters.

CUT off the ſtalks of your clary leaves, and dip them one by one in a batter made with milk and flour. Your batter being hot, fry them quick.

PART II.

PICKLING, COLLARING, AND POTTING.

CHAP. I.

PICKLING.

Preliminary Hints and Obſervations.

IT is an eſſential point with the houſe-keeper, to take care never to be without pickles of her own preparing, that ſhe may not be obliged to purchaſe them at ſhops, where they are often badly prepared, and made to pleaſe the eye by the uſe of pernicious ingredients. It is too common a practice to make uſe of braſs utenſils, in order to give the pickles a fine green; but the ſame purpoſe might be effected by heating the liquor, and keeping it in a proper degree of warmth on the hearth or the chimney corner. By this method you would avoid the pernicious conſequence of the uſe of braſs utenſils, or of verdigreaſe of any kind, which are in their nature a very powerful poiſon. Stone jars are undoubtedly the beſt for keeping all ſorts of pickles; for, though they be expenſive on the firſt purchaſe, yet they will, in the end, be found much cheaper than earthen veſſels, through which, it has been found by experience, ſalt and vinegar will penetrate, eſpecially when put in hot. When you take any pickle out of your jars, be ſure never to do it with your fingers, as that will ſpoil your pickle; but always make uſe of a ſpoon for that purpoſe. We ſhall now proceed to give an account of the different kinds of ſpices made uſe of in pickling, as well as of vinegars, &c. &c.

Pepper.

Pepper.

THERE are three kinds of pepper, the black, the white, and the long. The Cayenne and Jamaica pepper are not of that kind, though called by that name. There are two ſorts of white pepper; one is made by ſteeping black pepper in ſea-water, and then taking off the ſkin; the other is the fruit of a different plant, but very like the black pepper. Theſe are both long trailing plants; they have jointed ſtalks, and are ſmall. The fruit follows them. It is firſt green, then reddiſh, and of a deep purple when ripe, but grows black and wrinkled when dreſſing. Pepper is gathered in November, and the white is larger and milder than the black. It comes from the Eaſt Indies. That which is largeſt, and moſt free from duſt, is the beſt. The long pepper is of the ſame nature, but milder.

Ginger.

THIS is is a root which grows in the Eaſt Indies, and in many parts of America. The plant which ſprings from it has leaves like flags. It bears ſmall flowers. The beſt comes from Calcutta, but very good from many other places. It is dug up in autumn, then waſhed, and ſpread on thin hurdles, ſupported on truſſels. That which is ſound, and of the deepeſt yellow, is beſt.

Cloves.

THE Dutch have monopolized this ſpice almoſt entirely to themſelves. They have deſtroyed them in the Molucca iſlands, and have propagated them in the iſland of Ternate. They are the fruit of a large beautiful tree, and are gathered before they are ripe. The tree has leaves like the bay. The clove is firſt green, and as ſoon as it begins to turn a little brown, it is gathered long before it is ripe. What are left upon the trees grow very large, and are called the mother of cloves. The ſmall ones are gathered in the

the middle of the day, and laid in a ſhady and airy place to dry.

Nutmegs and Mace.

THESE two ſpices are produced from the ſame tree, which is large and beautiful. The leaves are long, and of a fine green; the flowers are like an apple bloſſom; the fruit is round, and of the ſize of a middling peach, which it very much reſembles. The nutmeg is the kernel, and is covered by the mace. The fruit is cut open, the mace taken off, and that and the nutmeg are dried in a cool, airy place. Some diſtinguiſh the nutmeg into male and female. The common nutmeg is the female; the other is longer and leſs valuable. They are produced from the ſame tree, which is not unlike our pear-tree in its manner of growing. Its leaves, whether green or dried, have, when bruiſed, a very agreeable ſmell. It grows in the Eaſt Indies. The beſt mace is ſoft, oily, and fragrant. The nutmeg ſhould be ſound, hard, and heavy, of a pale colour on the outſide, and finely marbled within. The Dutch have monopolized theſe and almoſt all other ſpices.

Cinnamon.

THIS ſpice is produced in the iſland of Ceylon. It is the inner bark of a beautiful tree. The leaves are like thoſe of a bay-tree, of a fine ſpicy taſte, and moſt agreeable ſmell. The bark, when freſh, has little taſte; but its flavour grows higher as it dries. The fineſt is in ſmall quills, of a bright colour, a ſtrong ſmell, and a ſharp, biting taſte. Sometimes they extract an oil from it before it is brought over; but it is then very inſipid, and Caſſia bark is often among it. The taſte is the beſt way to judge of its excellence, that which has loſt its oil being leſs ſharp and quick. After holding the Caſſia ſome time in the mouth, it turns to a kind of jelly.

All-ſpice.

All-ſpice.

THIS ſpice is called Jamaica pepper from the place of its growth; and all-ſpice, from its having the taſte of all other ſpices. It is the fruit of a large tree, the leaves are broad, the flowers are ſmall, and grow in bunches; after which comes the fruit, which is gathered when ripe, and dried in the ſhade. When it is good, it is large, full, and of a good colour. It is a very good ſpice for common uſe, but not equal to the others in flavour.

Turmerick.

THIS is the root of a plant of an oblong figure. It is generally in pieces from half an inch to an inch in length; and at the utmoſt ſurface the thickneſs of a man's little finger. It is very heavy, hard to break, and not eaſily cut with a knife. The outſide is of a fine whitiſh grey, with a tinge of faint yellow; but when it is broken, the inſide is of a fine yellow, if the root be freſh. It grows redder by keeping, till at laſt it will become of the colour of ſaffron in the cake. Thrown into water, it ſoon gives it a fine yellow tinge. It is eaſily powdered in a mortar, and, according to its different age, makes a yellow, an orange, or reddiſh powder. It has a kind of aromatic ſmell, ſomething like ginger; the taſte is acrid, diſagreeable, and bitter. It is brought from the Eaſt Indies, where they uſe it in ſauces and foods.

Sugar.

THIS is well known to be the product chiefly of the Weſt Indies. It is a kind of reed, but is called a ſugar-cane. The reed is of the nature of ours, only much larger. The ſugar is made of its juice boiled up to a conſiſtence. At firſt it is very coarſe and brown, but is refined, after it is brought over, by our ſugar-bakers.

Oil.

Oil.

THERE are various ſorts of oil, but one ſort only is uſed for the table, which is that produced by the olive. Thoſe which we eat are gathered before they are ripe; but when the oil is to be preſſed from them, they are left upon the trees till full ripe, and preſſed when they are almoſt rotten. We have oil from moſt of the warm parts of Europe, but it is different in purity and value, according to the degree of care taken in the making of it. Italian oil is generally the fineſt; and that of Lucca and Florence is particularly eſteemed, though they make very good oil in France. In the choice of oil, we are to judge by the ſmell and taſte; for it ſhould be free from both. In general, any ſmell or taſte is a fault. Oil ſhould be quite pure and inſipid, its only quality being ſoftneſs. In cold weather, oil congeals, and its purity may be gueſſed at by its appearance; for the finer the oil, the ſmaller are the lumps.

Common Vinegar.

PUT as many pounds of coarſe Liſbon ſugar as you take gallons of water; boil it, and keep ſkimming it as long as any ſcum will riſe. Then put it into tubs, and when it be as cold as beer to work, toaſt a large piece of bread, and rub it over with yeſt. Let it work twenty-four hours; then have ready a veſſel, iron-hooped, and well painted, fixed in a place where the ſun has full power, and fix it ſo as not to have any occaſion to move it. When you draw it off, fill your veſſels, and lay a tile on the bung-hole to keep the duſt out. Make it in March, and it will be fit to uſe in June or July. Then draw it off into little ſtone bottles, let it ſtand till you want to uſe it, and it will never be foul any more; but ſhould you find it not ſour enough, let it ſtand a month longer before you draw it off.

Elder-

Elder-Flower Vinegar.

PUT two gallons of ſtrong ale allegar to a peck of the peeps of elder flowers, and ſo in proportion for any greater quantity you chooſe to make. Set it in the ſun in a ſtone jar for a fortnight, and then filter it through a flannel bag. When you draw it off, put it into ſmall bottles, in which it will preſerve its flavour better than in large ones. When you mix the flowers and the allegar together, be careful you do not drop any of the ſtalks among the peeps.

Gooſeberry Vinegar.

CRUSH with your hands in a tub the ripeſt gooſeberries you can get, and to every peck of gooſeberries put two gallons of water. Mix them well together, and let them work for three weeks. Stir them up three or four times a day, then ſtrain the liquor through a hair ſieve, and put to every gallon a pound of brown ſugar, a pound of treacle, a ſpoonful of freſh barm, and let it work three or four days in the ſame tub well waſhed. Run it into iron-hooped barrels, let it ſtand twelve months, and then draw it into bottles for uſe. This is far ſuperior to white-wine vinegar.

Tarragon Vinegar.

STRIP off the leaves of tarragon juſt as it is going into bloom, and to every pound of leaves put a gallon of ſtrong white wine vinegar in a ſtone jug, to ferment for a fortnight. Then run it through a flannel bag, and to every four gallons of vinegar put half an ounce of iſinglaſs diſſolved in cider. Mix it well, put it into large bottles, and let it ſtand a month to fine. Then rack it off into pint bottles, and uſe it as you want it.

Sugar Vinegar.

To ſix gallons of water put nine pounds of brown ſugar, and ſo in proportion for any greater quantity. Boil it for a quarter of an hour, and put it lukewarm

into a tub. Put to it a pint of new barm, and let it work four or five days. Stir it up three or four times a day, then turn it into a clean iron-hooped barrel, and ſet it in the ſun. If you make it in February, it will be fit for uſe in Auguſt. It may be uſed for moſt ſorts of pickles, except muſhrooms and walnuts. This is nearly the ſame as that we have mentioned under the title of Common Vinegar.

Walnut Catchup.

HAVING put what quantity of walnuts you pleaſe into jars, cover them with cold ſtrong ale allegar, and tie them cloſe for twelve months. Then take out the walnuts from the allegar, and to every gallon of the liquor put two heads of garlick, half a pound of anchovies, a quart of red wine, and of mace, cloves, long, black, and Jamaica pepper, and ginger, an ounce each. Boil them all together till the liquor be reduced to half the quantity, and the next day bottle it for uſe. It will be good in fiſh ſauce, or ſtewed beef; and one good quality of it is, that the longer it be kept, the better it will be; for it has been proved, by experience, that ſome of it, after having been kept five years, was better than when firſt made. Another method of making walnut catchup is thus: Take green walnuts before the ſhell be formed, and grind them in a crab-mill, or pound them in a marble mortar. Squeeze out the juice through a coarſe cloth, and put to every gallon of juice a pound of anchovies, the ſame quantity of bay ſalt, four ounces of Jamaica pepper, two of long, and two of black pepper; of mace, cloves, and ginger, each an ounce, and a ſtick of horſe-radiſh. Boil all together till reduced to half the quantity, and put it into a pot. When it be cold, bottle it, and in three months it will be fit for uſe.

Muſhroom Catchup.

CRUSH with your hands the full-grown flaps of muſhrooms, and into every peck of them throw a handful

handful of ſalt. Let them ſtand all night; and the next day put them into ſtewpans. Set them in a quick oven for twelve hours, and then ſtrain them through a hair ſieve. To every gallon of liquor, put of cloves, Jamaica black pepper, and ginger, one ounce each, and half a pound of common ſalt. Set it on a ſlow fire, and let it boil till half the liquor be waſted away. Then put it in a clean pot, and bottle it for uſe as ſoon as it be quite cold.

Muſhroom Powder.

HAVING procured the largeſt and thickeſt buttons you can get, peel them, and cut off the root end, but do not waſh them. Spread them ſeparately on pewter diſhes, and ſet them in a ſlow oven to dry. Let the liquor dry up into the muſhrooms, as that will make the powder much ſtronger, and let them continue in the oven till you find they will powder. Then beat them in a marble mortar, and ſift them through a fine ſieve, with a little cayenne pepper, and pounded mace. Keep it in a dry cloſet, well bottled.

Lemon Pickle.

GRATE off very thin the out-rinds of two dozen of lemons, and cut the lemons into four quarters, but leave the bottoms whole. Rub on them equally half a pound of bay ſalt, and ſpread them on a large pewter diſh. Put them into a cool oven, or let them dry gradually by the fire, till all the juice be dried into the peels. Then put them into a well glazed pitcher, with an ounce of mace, half an ounce of cloves beat fine, an ounce of nutmegs cut into thin ſlices, four ounces of peeled garlic, and half a pint of muſtard-ſeed a little bruiſed, and tied in a muſlin rag. Pour over them two quarts of boiling white wine vinegar, and cloſe the pitcher up well. Let it ſtand by the fire five or ſix days, ſhake it up well every day, then tie it up, and let it ſtand three months, by which time it will loſe its bitter

bitter taſte. When you bottle it, put the pickle and lemon in a hair ſieve, preſs them well to get out the liquor, and let it ſtand another day. Then pour off the fine, and bottle it; let the other ſtand three or four days, and it will fine itſelf. Then pour off the fine, and bottle it; and let it ſtand again to fine, and thus proceed till the whole be bottled. It may be uſed in any white ſauce, without fear of hurting the colour, and is very good for fiſh-ſauce and made diſhes. A tea-ſpoonful will be ſufficient for white ſauce, and double the quantity for brown ſauce for a fowl. It is a moſt uſeful pickle, and gives a fine flavour to whatever it be uſed in; but remember always to put it in before you thicken the ſauce, or put in any cream, leſt the ſharpneſs ſhould make it curdle, which will ſpoil your ſauce.

Cucumbers.

YOUR cucumbers muſt be as free from ſpots as poſſible, and the ſmalleſt you can get. Put them into ſtrong ſalt and water for nine or ten days, or till they be quite yellow, and ſtir them twice a day at leaſt, or they will grow ſoft. When they be perfectly yellow, pour the water from them, and cover them with plenty of vine leaves. Set your water over the fire, and when it boils, pour it upon them, and ſet them upon the hearth to keep warm. When the water be nearly cold, make it boiling hot again, and pour it upon them. Proceed in this manner till you perceive they be of a fine green, which they will be in four or five times. Be careful to keep them well covered with vine leaves, with a cloth and diſh over the top to keep in the ſteam, which will help to green them the ſooner.

When they be greened, put them in a hair ſieve to drain, and then make the following pickle for them: To every two quarts of white wine vinegar, put half an ounce of mace, ten or twelve cloves, an ounce of ginger cut into ſlices, the ſame of black pepper, and a handful of ſalt. Boil them all together for five mi-

nutes, pour it hot upon your pickles, and tie them down with a bladder for uſe. You may pickle them with ale allegar, or diſtilled vinegar; and you may add three or four cloves of garlick or ſhalots.

Cucumbers in Slices.

SLICE ſome large cucumbers before they be too ripe, of the thickneſs of a crown-piece, and put them into a pewter diſh. To every dozen of cucumbers, ſlice two large onions thin, and ſo on till you have filled your diſh, or have got the quantity you intend to pickle; but remember to put a handful of ſalt between every row. Then cover them with another pewter diſh, and let them ſtand twenty-four hours. Then put them into a cullender, and let them dry well; put them into a jar, cover them over with white wine vinegar, and let them ſtand four hours. Pour the vinegar from them into a ſaucepan, and boil it with a little ſalt. Put to the cucumbers a little mace, a little whole pepper, a large race of ginger ſliced, and then pour on them the boiling vinegar. Cover them cloſe, and when they be cold, tie them down, and they will be ready for uſe in a few days.

Walnuts pickled black.

YOUR walnuts muſt be taken from the tree before the ſhell be hard, which may be known by running a pin into them, and always gather them when the ſun be hot upon them. Put them into ſtrong ſalt and water for nine days, and ſtir them twice a day, obſerving to change the ſalt and water every three days. Then put them into a hair ſieve, and let them ſtand in the air till they turn black. Put them into ſtrong ſtone jars, and pour boiling allegar over them. Cover them up, and let them ſtand till they be cold. Then give the allegar three more boilings, pour it each time on the walnuts, and let it ſtand till it be cold between every boiling. Then tie them down with paper and a bladder over them, and let them ſtand two months.

months. Having ſtood that time, take them out of the allegar, and make for them the following pickle: To every two quarts of allegar, put half an ounce of mace, and the ſame of cloves; of black pepper, Jamaica pepper, ginger, and long pepper, an ounce each, and two ounces of common ſalt. Boil it ten minutes, pour it hot on your walnuts, and tie them down, covered with paper and a bladder.

Walnuts pickled white.

HAVING procured a ſufficient quantity of walnuts of the largeſt ſize, and taken the above precautions that their ſhells be not hard, pare them very thin till the white appear, and throw them into ſpring-water, and a handful of ſalt as you do them. Let them ſtand in that water for ſix hours, and put a thin board upon them to keep them under the water. Then ſet on a ſtewpan, with ſome clean ſpring-water on a charcoal fire. Take your nuts out of the water, put them into the ſtewpan, and let them ſimmer four or five minutes, but not boil. Then have ready a pan of ſpring-water, with a handful of white ſalt in it, ſtir it till the ſalt be melted, then take your nuts out of the ſtewpan with a wooden ladle or ſpoon, and put them into the cold water and ſalt. Let them ſtand a quarter of an hour, with the board lying on them to keep them down as before; for if they be not kept under the liquor they will turn black. Then lay them on a cloth, and cover them with another to dry; carefully rub them with a ſoft cloth, and put them into your jar, with ſome blades of mace and nutmeg ſliced thin. Mix your ſpice between your nuts, and pour diſtilled vinegar over them. When your jar be full of nuts, pour mutton fat over them, and tie them cloſe down with a bladder and leather, to keep out the air.

Walnuts pickled of an Olive Colour.

HAVING gathered your walnuts with the ſame precautions as above directed, put them into ſtrong ale

allegar, and tie them down under a bladder and paper to keep out the air. Let them ſtand twelve months, then take them out of the allegar, and make for them a pickle of ſtrong allegar. To every quart, put half an ounce of Jamaica pepper, the ſame of long pepper, a quarter of an ounce of mace, the ſame of cloves, a head of garlick, and a little ſalt. Boil them all together five or ſix minutes, and then pour it upon your walnuts. As it gets cold, boil it again three times, and pour it on your walnuts. Then tie them down with a bladder and paper over it; and, if your allegar be good, they will keep ſeveral years, without either turning colour, or growing ſoft. You may make very good catchup of the allegar that comes from the walnuts, by adding a pound of anchovies, an ounce of cloves, the ſame of long and of black pepper, a head of garlic, and half a pound of common ſalt, to every gallon of allegar. Boil it till it be half reduced, and ſkim it well. Then bottle it for uſe, and it will keep a great while.

Walnuts pickled green.

FOR this purpoſe, you muſt make choice of the large double or French walnuts, gathered before the ſhells be hard. Wrap them ſingly in vine-leaves, put a few vine-leaves in the bottom of your jar, and nearly fill it with your walnuts. Take care that they do not touch one another, and put a good many leaves over them. Then fill your jar with good allegar, cover them cloſe that the air cannot get in, and let them ſtand for three weeks. Then pour the allegar from them, put freſh leaves on the bottom of another jar, take out your walnuts, and wrap them ſeparately in freſh leaves as quick as poſſibly you can. Put them into your jar with a good many leaves over them, and fill it with white wine vinegar. Let them ſtand three weeks, pour off your vinegar, and wrap them, as before, with freſh leaves at the bottom and top of your jar. Take freſh white wine vinegar, put ſalt in it

it till it will bear an egg, and add to it mace, cloves, nutmeg, and garlic. Boil it about eight minutes, and then pour it on your walnuts. Tie them close with paper and a bladder, and set them by for use. Always take care to keep them covered, and when you take any out for use, you must not put in any again that be left.

Kidney Beans.

PUT some young and small beans into a strong salt and water for three days, stirring them two or three times each day. Then put them into a pan, with vine-leaves both under and over them, and pour on them the same water they came out of. Cover them close, and set them over a very slow fire till they be of a very fine green. Then put them into a hair sieve to drain, and make a pickle for them of white wine vinegar, or fine ale allegar. Boil it five or six minutes with a little mace, Jamaica pepper, long pepper, and a race or two of ginger sliced. Then pour it hot upon the beans, and tie them down with a bladder and paper.

Mangoes.

CUCUMBERS used for this purpose must be of the largest sort, and taken from the vines before they be too ripe, or yellow at the ends. Cut a piece out of the side, and take out the seeds with an apple-scraper, or a tea-spoon. Then put them into very strong salt and water for eight or nine days, or till they be very yellow. Stir them well two or three times each day, and put them into a pan, with a large quantity of vine-leaves both over and under them. Beat a little roach-alum very fine, and put it into the salt and water they came out of. Pour it on your cucumbers, and set it upon a very slow fire for four or five hours, till they be pretty green. Then take them out, and drain them in a hair sieve, and when they be cold, put to them a little horse-radish, then mustard-seed, two or three

heads of garlic, a few pepper corns, a few green cucumbers ſliced in ſmall pieces, then horſe-radiſh, and the ſame as before-mentioned, till you have filled them. Then take the piece you cut out, and ſew it on with a large needle and thread, and do all the reſt in the ſame manner. Have ready the following pickle: To every gallon of allegar put an ounce of mace, the ſame of cloves, two ounces of ſliced ginger, the ſame of long pepper, Jamaica pepper, and black pepper; three ounces of muſtard-ſeed tied up in a bag, four ounces of garlic, and a ſtick of horſe-radiſh cut in ſlices. Boil them five minutes in the allegar, then pour it upon your pickles, tie them down, and keep them for uſe.

Codlins.

YOUR codlins muſt be gathered when they be about the ſize of a large French walnut. Put them into a pan with a great many vine-leaves at the bottom, and cover them well with the vine-leaves. Set them over a very ſlow fire till you can peel the ſkin off, and then take them carefully up in a hair ſieve; peel them with a pen-knife, and put them into the ſame pot again, with the vine-leaves and water as before. Cover them cloſe, and ſet them over a ſlow fire till they be of a fine green. Then drain them through a hair ſieve, and when they be cold, put them into diſtilled vinegar. Pour a little mutton fat on the top, and with a bladder and paper tie them down cloſe.

Golden Pippins.

HAVING procured fine pippins, free from ſpots and bruiſes, put them into a preſerving-pan with cold ſpring water, and ſet them on a charcoal fire. Keep them ſtirring with a wooden ſpoon till they will peel, but do not let them boil. When they be enough, peel them, and put them into the water again, with a quarter of a pint of the beſt vinegar, and a quarter of an ounce of alum. Cover them cloſe with a pewter diſh, and

and ſet them on the charcoal fire again, but do not let them boil. Let them ſtand, turning them now and then, till they look green; then take them out, and lay them on a cloth to cool. When they be cold, put to them the following pickle. To every gallon of vinegar put two ounces of muſtard ſeeds, two or three heads of garlic, a good deal of ginger ſliced, half an ounce of cloves, mace, and nutmeg. Mix your pickle well together, pour it over your pippins, and cover them cloſe.

Gerkins.

TAKE a large earthen pan with ſpring water in it, and to every gallon of water put two pounds of ſalt. Mix them well together, and throw in five hundred gerkins. In two hours take them out, and put them to drain. Let them be drained very dry, and then put them into a jar. Put into a pot a gallon of the beſt white wine vinegar, half an ounce of cloves and mace, an ounce of all ſpice, the ſame quantity of muſtard ſeed, a ſtick of horſe-radiſh cut in ſlices, ſix bay leaves, two or three races of ginger, a nutmeg cut in pieces, and a handful of ſalt. Boil up all together in the pot, and pour it over the gerkins. Cover them cloſe down, and let them ſtand twenty-four hours. Then put them in your pot, and let them ſimmer over the fire till they be green; but be careful not to let them boil, as that will ſpoil them. Then put them into your jar, and cover them cloſe down till they be cold. Then tie them over with a bladder and leather, and put them in a cold dry place.

Peaches, Nectarines, and Apricots.

YOUR peaches muſt be gathered when they be at their full growth, and juſt before they turn to be ripe, and be ſure that they be not bruiſed. Take as much ſpring water as you think will cover them, and make it ſalt enough to bear an egg, for which purpoſe you muſt uſe an equal quantity of bay and common ſalt. Then lay in your peaches, and put a thin board over them to

keep them under the water. Let them ſtand three days, then take them out, wipe them very carefully with a fine ſoft cloth, and lay them in your jar. Then take as much white wine vinegar as will fill your jar, and to every gallon put one pint of the beſt well made muſtard, two or three heads of garlic, a good deal of ginger ſliced, and half an ounce of cloves, mace and nutmegs. Mix your pickle well together, and pour it over your peaches. Tie them up cloſe, and they will be fit to eat in two months. Nectarines and apricots are pickled in the ſame manner.

Berberries.

HAVING procured berberries that are not over ripe, pick off the leaves and dead ſtalks, and put them into jars, with a large quantity of ſtrong ſalt and water, and tie them down with a bladder. When you ſee a ſcum riſe on your berberries, put them into freſh ſalt and water; but they need no vinegar, their own ſharpneſs being fully ſufficient to preſerve them.

Radiſh Pods.

PUT your radiſh pods, which muſt be gathered when they be quite young, into ſalt and water all night. Then boil the ſalt and water they were laid in, pour it upon your pods, and cover your jar cloſe to keep in the ſteam. When it be pretty nearly cold, make it boiling hot, and pour it on again, and keep doing ſo till your pods be quite green. Then put them into a ſieve to drain, and make a pickle for them of white wine vinegar, with a little mace, ginger, long pepper and horſe-radiſh. Pour it boiling hot upon your pods, and when it be almoſt cold, make your vinegar twice hot as before, and pour it upon them. Tie them down with a bladder, and put them by for uſe.

Beet Roots.

BEET Roots are a very pretty garniſh for made diſhes, and are thus pickled. Boil the roots till they be tender,

tender, then take off the ſkins, cut them in ſlices, gimp them in the ſhape of wheels, or what form you pleaſe, and put them into a jar. Take as much vinegar as you think will cover them, and boil it with a little mace, a race of ginger ſliced, and a few ſlices of horſe-radiſh. Pour it hot upon your roots, and tie them down.

Parſley pickled green.

MAKE a ſtrong ſalt and water that will bear an egg, and throw into it a large quantity of curled parſley. Let it ſtand a week, then take it out to drain, make a freſh ſalt and water as before, and let it ſtand another week. Then drain it well, put it into ſpring water, and change it three days ſucceſſively. Then ſcald it in hard water till it becomes green, take it out and drain it quite dry, and boil a quart of diſtilled vinegar a few minutes, with two or three blades of mace, a nutmeg ſliced, and a ſhalot or two. When it be quite cold, pour it on your parſley, with two or three ſlices of horſe-radiſh, and keep it for uſe.

Elder Buds.

HAVING procured your elder buds, which muſt be gathered when they be about the ſize of hop buds, put them into a ſtrong ſalt and water for nine days, and ſtir them two or three times a day. Then put them into a pan, cover them with vine-leaves, and pour on them the water they came out of. Set them over a ſlow fire till they be quite green, and then make a pickle for them of allegar, a little mace, a few ſhalots, and ſome ginger ſliced. Boil them two or three minutes, and pour it upon your buds. Tie them down, and keep them in a dry place for uſe.

Elder Shoots.

PUT your elder ſhoots, which muſt be gathered when they be of the thickneſs of a pipe ſhank, into ſalt and water all night. Then put them into ſtone jars in layers, and between every layer ſtrew a little muſtard

ſeed,

ſeed, ſcraped horſe-radiſh, a few ſhalots, a little white beet-root, and a cauliflower pulled into ſmall pieces. Then pour boiling allegar upon it, and ſcald it three times. Keep it in a dry place, with a leather tied over it.

Naſturtiums.

PUT your naſturtium berries, which muſt be gathered ſoon after the bloſſoms be gone off, into cold ſalt and water, and change the water for three days ſucceſſively. Make your pickle of white wine vinegar, mace, nutmeg ſliced, ſhalots, pepper-corns, ſalt, and horſe-radiſh. Your pickle muſt be made pretty ſtrong, as you muſt not boil it. When you have drained your berries, put them into a jar, and pour the pickle to them.

Grapes.

LET your grapes be of their full growth, but not ripe. Cut them into ſmall bunches fit for garniſhing, and put them into a ſtone jar with vine leaves between every layer of grapes. Then take ſpring water, as much as will cover them, put into it a pound of bay ſalt, and as much white ſalt as will make it bear an egg. Dry your bay ſalt and pound it, before you put it in, as that will make it melt the ſooner. Put it into a pot, and boil and ſkim it well; but take off only the black ſcum. When it has boiled a quarter of an hour, let it ſtand to cool and ſettle; and when it be almoſt cold, pour the clear liquor on the grapes, lay vine leaves on the top, tie them down cloſe with a linen cloth, and cover them with a diſh. Let them ſtand twenty-four hours, then take them out, lay them on a cloth, cover them over with another, and let them dry between the cloths. Then take two quarts of vinegar, a quart of ſpring water, and a pound of coarſe ſugar. Let it boil a little, ſkim it very clean as it boils, and let it ſtand till it be quite cold. Dry your jar with a cloth, put freſh vine leaves at the bottom and between every bunch of grapes, and on the top. Then pour

the

the clear of the pickle on the grapes, fill your jar that the pickle may be above the grapes, and having tied a thin piece of board in a piece of flannel, lay it on the top of the jar, to keep the grapes under the liquor. Tie them down with a bladder and a leather, and when you want them for uſe, take them out with a wooden ſpoon.

Cauliflowers.

PULL the whiteſt and cloſeſt cauliflowers you can get into bunches, and ſpread them on an earthen diſh. Lay ſalt all over them, and let them ſtand for three days to bring out all the water. Then put them into jars, and pour boiling ſalt and water upon them. Let them ſtand all night, then drain them into a hair ſieve, and put them into glaſs jars. Fill up your jars with diſtilled vinegar, and tie them down cloſe.

Red Cabbage.

HAVING ſliced your cabbbage croſs-ways, put it on an earthen diſh, and ſprinkle a handful of ſalt over it. Cover it with another diſh, and let it ſtand twenty-four hours. Then put it into a cullender to drain, and lay it in your jar. Take white wine vinegar enough to cover it, a little cloves, mace, and all-ſpice. Put them in whole, with a little cochineal bruiſed fine. Then boil it up, and put it either hot or cold on your cabbage. Cover it cloſe with a cloth till it be cold, if you pour on the pickle hot, and then tie it up cloſe as you do other pickles.

India Pickle, or Piccalillo.

TAKE a cauliflower, a white cabbage, a few ſmall cucumbers, radiſh pods, kidney-beans, and a little beet-root, or any other thing commonly pickled. Put them into a hair ſieve, and throw a large handful of ſalt over them. Set them in the ſun, or before the fire, for three days to dry. When all the water be run out of them, put them into a large earthen pot in layers,

layers, and between every layer put a handful of brown muſtard-ſeed. Then take as much ale allegar as you think will cover it, and to every four quarts of allegar, put an ounce of turmeric. Boil them together, and pour it hot upon your pickle. Let it ſtand twelve days upon the hearth, or till the pickles be all of a bright yellow colour, and moſt of the allegar ſucked up. Then take two quarts of ſtrong ale allegar, an ounce of mace, the ſame of white pepper, a quarter of an ounce of cloves and the ſame of long pepper and nutmeg. Beat them all together, and boil them ten minutes in the allegar. Then pour it upon your pickles, with four ounces of peeled garlick. Tie it cloſe down.

Truffles.

TRUFFLES grow like muſhrooms, but never appear above the ground in their natural ſtate; they generally lie ten inches deep. After they are ripe, they rot in the ground, and young ones grow in great numbers from every old truffle which decays. The truffle has a very rich, tart, and high flavour, when freſh, but loſes it in a great meaſure when dried. However, they are frequently uſed in made diſhes. They are common in France and Italy, and we have them in ſome parts of England.

Morells.

MORELLS are likewiſe of the muſhroom kind, but they riſe above the earth about three inches, of the bigneſs of an egg, of a duſky whitiſh colour. They have a higher flavour freſh than dry. They grow in England, but are more common and richer in flavour in the warmer parts of Europe.

Cayenne Pepper.

THE plant which bears this pod is ſometimes raiſed in our gardens; its proper name is capſicum. From its growing in Africa, it is called Guinea pepper; and

Cayenne

Cayenne pepper from its growth in America. The pods are long, and, when ripe, of a ſmooth fine red colour. Some call it garden-coral. The powder of this is called Cayenne pepper, and is thus made: The pods are gathered when full ripe. They are then opened, the ſeeds taken out, and the pods laid to dry in the ſun. When quite dry, they are beaten to a coarſe powder. This powder is Cayenne pepper in the plaineſt way; but there are many ways of preparing it.

Muſhrooms.

PUT the ſmalleſt muſhrooms you can get into ſpring water, and rub them with a piece of new flannel dipped in ſalt. Throw them into cold water as you do them, which will make them keep their colour. Then put them into a ſaucepan, and throw a handful of ſalt over them. Cover them cloſe, and ſet them over the fire four or five minutes, or till you find it be thoroughly hot, and the liquor be drawn out of them. Then lay them between two clean cloths till they be cold, put them into glaſs bottles, and fill them up with diſtilled vinegar. Put a blade or two of mace, and a teaſpoonful of eating-oil, into every bottle. Cork them up cloſe, and ſet them in a cool place. If you have not any diſtilled vinegar, you may uſe white wine vinegar, or ale allegar will do; but it muſt be boiled with a little mace, ſalt, and a few ſlices of ginger; and it muſt ſtand to be cold before you put it on your muſhrooms. If your vinegar or allegar be too ſharp, it will ſoften your muſhrooms, neither will they keep ſo long, nor be ſo white.

If you wiſh to pickle your muſhrooms *brown*, you muſt proceed in the following manner: Waſh a quart of large muſhroom buttons in allegar with a flannel. Take three anchovies, and chop them ſmall, a few blades of mace, a little pepper and ginger, a ſpoonful of ſalt, and three cloves of ſhalots. Put them into a ſaucepan, with as much allegar as will half cover them; ſet them on the fire, and let them ſtew till they

ſhrink

ſhrink pretty much. When cold, put them into ſmall bottles, with the allegar poured upon them. Then cork and tie them up cloſe. This pickle, uſed in brown ſauce, is a very great addition to it.

Artichokes.

TAKE young artichokes as ſoon as they be formed, and boil them for two or three minutes in ſtrong ſalt and water. Lay them upon a hair ſieve to drain, and when they be cold, put them into narrow-topped jars. Then take as much white wine vinegar as will cover your artichokes. Boil them with a blade or two of mace, a few ſlices of ginger, and a nutmeg cut thin. Pour it on them while it be hot, and tie them down cloſe.

Artichoke Bottoms.

BOIL your artichokes till you can pull off the leaves; then take off the chokes, and cut them from the ſtalk; but take great care that you do not let the knife touch the top. Throw them into ſalt and water for an hour, then take them out, and lay them on a cloth to drain. As ſoon as they be dry, put them into large wide-mouthed glaſſes, with a little mace and ſliced nutmeg between, and fill them either with diſtilled vinegar, or ſugar-vinegar and ſpring water. Cover them with mutton fat fried, and tie them down with leather and a bladder.

Onions.

TAKE a ſufficient number of the ſmalleſt onions you can get, and put them into ſalt and water for nine days, obſerving to change the water every day. Then put them into jars, and pour freſh boiling ſalt and water over them. Let them ſtand cloſe covered until they be cold, then make ſome more ſalt and water, and pour it boiling hot upon them. When it be cold, put your onions into a hair ſieve to drain, then put them into wide-mouthed bottles, and fill them up with diſtilled vinegar.

vinegar. Put into every bottle a ſlice or two of ginger, a blade of mace, and a large tea-ſpoonful of eating oil, which will keep the onions white. If you like the taſte of a bay-leaf, you may put one or two into every bottle, and as much bay ſalt as will lie on a ſixpence. Cork them well up.

Soy.

THIS article comes from the Eaſt Indies, and is made from their muſhrooms, which grow in the woods. They are of a purpliſh colour, and are wrinkled on the ſurface like a morell. They gather them in the middle of the day, and waſh them in ſalt and water. They then lay them in a diſh, maſh them with their hands, and ſprinkle them with ſalt and beaten pepper. The next day the liquor is preſſed off, and ſome galangals (a root which grows in the Eaſt Indies) and ſpices added to it. It is boiled up till it be very ſtrong, and then ſome more ſalt is ſprinkled into it. In this manner it will keep many years.

Caveach, or pickled Mackerel.

TAKE ſix large mackerel, and cut them into round pieces. Then take an ounce of beaten pepper, three large nutmegs, a little mace, and a handful of ſalt. Mix your ſalt and beaten ſpice together, then make two or three holes in each piece, and with your finger thruſt the ſeaſoning into the holes. Rub the piece all over with the ſeaſoning, fry them brown in oil, and let them ſtand till they be cold. Then put them into vinegar, and cover them with oil. They are delicious eating, and, if they be well covered, they will keep a long time.

Indian Bamboo imitated.

ABOUT the beginning or middle of May, take the middle of the ſtalks of the young ſhoots of elder, for the tops of the ſhoots are not worth doing. Peel off the out rind, and lay them all night in a ſtrong brine of

of ſalt and beer. Dry them ſingly in a cloth, and in the mean time make a pickle of an equal quantity of gooſeberry vinegar and ale allegar. To every quart of pickle put an ounce of long pepper, the ſame quantity of ſliced ginger, a few corns of Jamaica pepper, and a little mace. Boil it, and pour it hot upon the ſhoots. Stop the jar cloſe, and ſet it by the fire-ſide for twenty-four hours, taking care to ſtir it frequently.

Aſparagus.

CUT off the white ends of the largeſt aſparagus you can get, and waſh the green ends in ſpring water. Then put them into another clean water, and let them lie therein two or three hours. Put into a broad ſtewpan, full of ſpring water, a large handful of ſalt, ſet it on the fire, and when it boils, put in your graſs, not tied up, but looſe, and not too many at a time, leſt you break the heads. Juſt ſcald them, and no more; then take them out with a broad ſkimmer, and lay them on a cloth to cool. Then make your pickle with a gallon or more, according to the quantity of your aſparagus, of white wine vinegar, and an ounce of bay ſalt. Boil it, and put your aſparagus into your jar. To a gallon of pickle put two nutmegs a quarter of an ounce of mace, and the ſame quantity of whole white pepper. Pour the pickle hot over the aſparagus, and cover them with a linen cloth, three or four times double; and when they have ſtoood a week, boil the pickle again. Let them ſtand a week longer, then boil the pickle again, and pour it on hot as before. When they be cold, cover them cloſe, in the ſame manner as you do other pickles.

Ox Palates.

WASH the palates well with ſalt and water, and put them into a pipkin with ſome clean ſalt and water. When they be ready to boil, ſkim them well, and put to them as much pepper, cloves, and mace, as will give

give them a quick taſte. When they be boiled tender, which will require four or five hours, peel them, and cut them into ſmall pieces, and let them cool. Then make the pickle of an equal quantity of white wine and vinegar. Boil the pickle, and put in the ſpices that were boiled in the palates. When both the pickle and palates be cold, lay your palates in a jar, and put to them a few bay leaves, and a little freſh ſpice. Pour the pickle over them, cover them cloſe, and keep them for uſe. They are very uſeful to put into made diſhes; or you may at any time make a pretty little diſh, either with brown ſauce or white, or butter and muſtard, and a ſpoonful of white wine.

Samphire.

LAY green ſamphire into a clean pan, and throw over it two or three handfuls of ſalt; then cover it with ſpring water. Let it lie twenty-four hours, then put it into a clean ſaucepan, throw in a handful of ſalt, and cover it with good vinegar. Cover the pan cloſe, and ſet it over a ſlow fire. Let it ſtand till it be juſt green and criſp, and then take it off at that moment; for if it ſhould remain till it be ſoft, it will be ſpoiled. Put it in your pickling-pot, and cover it cloſe. As ſoon as it be cold, tie it down with a bladder and leather, and keep it for uſe; or you may keep it all the year, in a very ſtrong brine of ſalt and water, and throw it into vinegar juſt before you uſe it.

Red Currants.

TAKE white wine vinegar, and to every quart of vinegar put in half a pound of Liſbon ſugar. Then pick the worſt of your currants, and put them into this liquor; but put the beſt of your currants into glaſſes. Then boil your pickle with the worſt of your currants, and ſkim it very clean. Boil it till it looks of a fine colour, and let it ſtand till it be cold before you ſtrain it; then ſtrain it through a cloth, wringing it, to get all the colour you can from the

currants. Let it ſtand to cool and ſettle; then pour it clear into the glaſſes in a little of the pickle; and when it be cold, cover it cloſe with a bladder and leather. To every half pound of ſugar, put a quarter of a pound of white ſalt.

Smelts.

WHEN ſmelts be in great plenty, take a quarter of a peck of them, and waſh, clean, and gut them. Take half an ounce of pepper, the ſame quantity of nutmegs, a quarter of an ounce of mace, half an ounce of ſalt-petre, and a quarter of a pound of common ſalt. Beat all very fine, and then lay your ſmelts in rows in a jar. Between every layer of ſmelts ſtrew the ſeaſoning, with four or five bay-leaves; then boil red wine, and pour over them a ſufficient quantity to cover them. Cover them with a plate; and when cold, ſtop them down cloſe. Many people prefer them to anchovies.

Anchovies.

ARTIFICIAL anchovies are made in this manner. To a peck of ſprats, take two pounds of common ſalt, a quarter of a pound of bay-ſalt, four of ſaltpetre, two ounces of Prunella ſalt, and a ſmall quantity of cochineal. Pound all in a mortar, put them into a ſtone pan, a row of ſprats, then a layer of your compound, and ſo on alternately to the top. Preſs them hard down, cover them cloſe, let them ſtand for ſix months, and they will be fit for uſe. Take particular care that your ſprats be very freſh, and do not waſh or wipe them, but take them juſt as they come out of the water.

Oyſters, Cockles, and Muſſels.

TAKE two hundred of the neweſt and beſt oyſters you can get, and be careful to ſave the liquor in a pan as you open them. Cut off the black verge, ſaving the reſt, and put them into their own liquor; then

then put all the liquor and oyſters into a kettle, boil them about half an hour on a gentle fire, and do them very ſlowly, ſkimming them as the ſcum riſes; then take them off the fire, take out the oyſters, and ſtrain the liquor through a fine cloth. Then put in the oyſters again, take out a pint of the liquor when hot, and put thereto three quarters of an ounce of mace, and half an ounce of cloves. Juſt give it one boil, then put it to the oyſters, and ſtir up the ſpices well among them; then put in about a ſpoonful of ſalt, three quarters of a pint of the beſt white wine vinegar, and a quarter of an ounce of whole pepper. Then let them ſtand till they be cold, and put the oyſters, as many as you well can, into the barrel. Put in as much liquor as the barrel will hold, letting them ſettle a while, and they will ſoon be fit to eat; or you may put them in ſtone jars, cover them cloſe with a bladder and leather, and be ſure they be quite cold before you cover them up. In the like manner you may do cockles and muſſels, with this difference only that there is not any thing to be picked off cockles, and as they be ſmall, the above ingredients will be ſufficient for two quarts of muſſels; but take great care to pick out the crabs under the tongues of the muſſels, and the little pus which grows at the root of the tongue. Cockles and muſſels muſt be waſhed in ſeveral waters, to clean them from the grit. Put them in a ſtewpan by themſelves, cover them cloſe, and when they open, pick them out of the ſhells, and ſtrain the liquor.

CHAP. II.

COLLARING.

Preliminary Hints and Obſervations.

IT is a neceſſary article in collaring, to take care that you roll it up properly, and bind it cloſe. Be cautious that you boil it thoroughly enough; and when it be quite cold, put it into the pickle with the ſame binding it had on when boiled; but take it off the next day, and it will leave the ſkin clear. Make freſh pickle frequently, which will preſerve your meat much longer.

Beef.

BONE a piece of thick flank of beef, cut the ſkin off, and ſalt it with two ounces of ſaltpetre, two ounces of ſal-prunella, the ſame quantity of bay ſalt, half a pound of coarſe ſugar, and two pounds of white ſalt. Beat the hard ſalts fine, and mix all together. Turn it every day, and rub it well with the brine, for eight days; then take it out of the pickle, waſh it, and wipe it dry. Take a quarter of an ounce of cloves, the ſame quantity of mace, twelve corns of all-ſpice, and a nutmeg beat very fine, with a ſpoonful of beaten pepper, a large quantity of chopped parſley, and ſome ſweet herbs chopped fine. Sprinkle it on the beef, and roll it up very tight; put a coarſe cloth round it, and tie it very tight with beggar's tape. Boil it in a large copper of water; and if it be a large collar, it will take ſix hours boiling; but a ſmall one will be done in five. Take it out, and put it in a preſs till it be cold; but if you have no preſs, put it between two boards, and a large weight upon it, till it be cold; then take it out of the cloth, and cut it into ſlices. You may uſe raw parſley for a garniſh.

Breaſt of Veal.

TAKE a breaſt of veal, bone it, and beat it a little. Rub it over with the yolk of an egg, and ſtrew over it a little beaten mace, nutmeg, pepper, and ſalt; a large handful of parſley chopped ſmall, with a few ſprigs of ſweet-marjoram, a little lemon-peel finely ſhred, an anchovy waſhed, boned, and chopped very ſmall, and mixed with a few crumbs of bread. Then roll it up very tight, bind it hard with a fillet, and wrap it in a clean cloth; then boil it two hours and a half in ſalt water; and when it be enough, hang it up by one end, and make a pickle for it. To a pint of ſalt and water, put half a pint of vinegar; and when you ſend it up to table, cut a ſlice off one of the ends. Pickles and parſley are the uſual garniſh.

Breaſt of Mutton.

TAKE off the ſkin of a breaſt of mutton, and with a ſharp knife nicely take out all the bones; but take care that you do not cut through the meat. Pick all the fat and meat off the bones, then grate ſome nutmeg all over the inſide of the mutton, a very little beaten mace, a little pepper and ſalt, a few ſweet herbs ſhred ſmall, a few crumbs of bread, and the bits of fat picked off the bones. Roll it up tight, ſtick a ſkewer in to hold it together, but do it in ſuch a manner that the collar may ſtand upright in the diſh. Tie a packthread acroſs it, to hold it together; ſpit it; then roll the caul of a breaſt of veal all round it, and roaſt. When it has been about an hour at the fire, take off the caul, dredge it with flour, baſte it well with freſh butter, and let it be of a fine brown. It will require on the whole, an hour and a quarter roaſting. For ſauce, take ſome gravy beef, and cut it and hack it well; then flour it, and fry it a little brown. Pour into your ſtewpan ſome boiling water, ſtir it well together, and then fill your pan half full of water. Put in an onion, a bunch of ſweet herbs, a little cruſt of bread toaſted, two or three blades of mace, four cloves,

ſome whole pepper, and the bones of the mutton. Cover it cloſe, and let it ſtew till it be quite rich and thick; then ſtrain it, boil it up with ſome truffles and morels, a few muſhrooms, a ſpoonful of catchup, and two or three bottoms of artichokes, if you have them. Add juſt enough ſalt to ſeaſon the gravy, take the packthread off the mutton, and ſet it upright in the diſh. Cut the ſweetbread into four, and broil it of a fine brown, with a few forcemeat balls fried. Lay theſe round your diſh, and pour in the ſauce. Uſe lemon for a garniſh.

Another Method.

BONE a large breaſt of mutton, and take out all the griſtles. Rub it all over with the yolk of an egg, and ſeaſon it with pepper, ſalt, nutmeg, parſley, thyme, ſweet marjoram, all ſhred ſmall, and ſhalot, if you like it. Waſh and cut an anchovy in bits. Strew all this over the meat, roll it up hard, tie it with a tape, and put it into a ſtewpan; brown it, add ſome gravy well ſeaſoned, and thicken it with flour and butter. Add ſome truffles and morels, if you like them, or pickled cucumbers, or gerkins ſliced.

Calf's Head.

TAKE off the hair of a calf's head, but leave on the ſkin. Rip it down the face, and take out all the bones carefully from the meat. Steep it in warm milk till it be white, then lay it flat, rub it with the white of an egg, and ſtrew over it a ſpoonful of white pepper, two or three blades of beaten mace, a nutmeg grated, a ſpoonful of ſalt, two ſcore of oyſters chopped ſmall, half a pound of beef marrow, and a large handful of parſley. Lay them all over the inſide of the head, cut off the ears, and lay them on a thin part of the head; roll it up tight, bind it up with a fillet, and wrap it up in a clean cloth. Boil it two hours; and when it be almoſt cold, bind it up with a freſh fillet, and put it in a pickle made, as before directed, for a breaſt of veal.

Pig.

HAVING killed your pig, dreſs off the hair, and draw out the entrails. Then waſh it clean, and with a ſharp knife rip it open, and take out all the bones; then rub it all over with pepper and ſalt beaten fine, a few ſage leaves, and ſweet herbs chopped ſmall; then roll up your pig tight, and bind it with a fillet. Fill your boiler with ſoft water, a bunch of ſweet herbs, a few pepper-corns, a blade or two of mace, eight or ten cloves, a handful of ſalt, and a pint of vinegar. When it boils, put in your pig, and let it boil till it be tender. Then take it up; and when it be almoſt cold, bind it over again, put it into an earthen pot, and pour the liquor your pig was boiled in upon it. Remember to keep it covered.

Veniſon.

TAKE a ſide of veniſon, bone it, and take away all the ſinews, and cut it into ſquare collars of what ſize you pleaſe. It will make two or three collars. Lard it with fat clear bacon, and cut your lards as big as the top of your finger, and three or four inches long. Seaſon your veniſon with pepper, ſalt, cloves, and nutmeg. Roll up your collars, and tie them cloſe with coarſe tape; then put them into deep pots, with ſeaſonings at the bottoms, ſome freſh butter, and three or four bay-leaves; then put in the reſt, with ſome ſeaſoning and butter on the top, and over that ſome beef ſuet finely ſhred and beaten; then cover up your pot with coarſe paſte, and bake them four or five hours. After that, take them out of the oven, and let them ſtand a little. Take out your veniſon, and let it drain well from the gravy. Take off all the fat from the gravy, add more butter to the fat, and ſet it over a gentle fire to clarify. Then take it off, and let it ſtand a little, and ſkim it well. Make your pots clean, or have pots ready fit for each collar. Put a little ſeaſoning, and ſome of your clarified butter, at the bottom. Then put in your veniſon, and fill up

your pots with clarified butter, and be ſure your butter be an inch above the meat. When it be thoroughly cold, tie it down with double paper, and lay a tile on the top. They will keep ſix or eight months; and you may, when you uſe a pot, put it for a minute into boiling water, and it will come out whole. Let it ſtand till it be cold, ſtick it round with bay-leaves, and a ſprig at the top.

Eels.

Cut your eel open, take out the bones, cut off the head and tail, and lay the eel flat on the dreſſer. Shred ſome ſage as fine as poſſible, and mix it with black pepper beaten, ſome nutmeg grated, and ſome ſalt. Lay it all over the eel, and roll it up hard in little cloths, tying it up tight at each end. Then ſet on ſome water, with pepper and ſalt, five or ſix cloves, three or four blades of mace, and a bay-leaf or two. Boil theſe, with the bones, head, and tail; then take out the bones, head and tail, and put in your eels. Let them boil till they be tender, then take them out of the liquor, and boil the liquor longer. Take it off; and when it be cold, put it to your eels; but do not take off the little cloths till you uſe your collars.

Salmon.

TAKE a ſide of ſalmon, and cut off about a handful of the tail. Waſh well your large piece, and dry it with a cloth. Waſh it over with the yolks of eggs, and make ſome forcemeat with what you cut off the tail; but take off the ſkin, and put to it a handful of parboiled oyſters, a tail or two of lobſters, the yolks of three or four eggs boiled hard, ſix anchovies, a good handful of ſweet herbs chopped ſmall, a little ſalt, chives, mace, nutmeg, pepper, and grated bread. Work all theſe together into a body with yolks of eggs, and lay it all over the fleſhy part, with a little more pepper and ſalt all over the ſalmon. Then roll

it

it up into a collar, and bind it with broad tape. Boil it in water, ſalt, and vinegar; but let the liquor boil firſt. Then put in your collars, with a bunch of ſweet herbs, ſliced ginger, and nutmeg. Let it boil gently nearly two hours; and when it be enough, take it up. Put it into your ſouſing-pan; and as ſoon as the pickle be cold, put it to your ſalmon, and let it ſtand in it till it be wanted for uſe; or you may pot it after it be boiled, and fill it up with clarified butter; and this way it will keep good the longer.

Mackerel.

HAVING gutted your mackerel, ſlit it down the belly, cut off the head, and take out the bones; but take care you do not cut it in holes. Then lay it flat upon its back, ſeaſon it with pepper, ſalt, mace and nutmeg, and a handful of parſley ſhred fine. Strew it over them, roll them tight, and tie them well ſeparately in cloths. Boil them gently twenty minutes in vinegar, ſalt, and water; then take them out, put them into a pot, and pour the liquor on them. The next day, take the cloth off your fiſh, put a little more vinegar to the pickle, and keep them for uſe.

CHAP. III.

POTTING.

Preliminary Hints and Obſervations.

BEFORE you ſend your meat to the oven, take care to cover it well with butter, faſten it down with ſtrong paper, and bake it well. As ſoon as it comes from the oven, drain the gravy from the meat, and

and be careful to pick out all the ſkins, as otherwiſe they will hurt the look of the meat, and the gravy will ſoon turn it ſour. Remember always to beat your ſeaſoning well before you put in your meat, and put it in by degrees as you beat it. When you put your meat into your pots, preſs it well, and be ſure never to pour your clarified butter over your meat till it be quite cold.

Marble Veal.

BOIL, ſkin, and cut a dried tongue as thin as poſſible, and beat it very well with near a pound of butter, and a little beaten mace, till it be like a paſte. Have ready ſome veal ſtewed and beat in the ſame manner. Then put ſome veal into ſome potting-pots, thin ſome tongue in lumps over the veal; but do not lay on your tongue in any form, but in lumps, and it will then cut like marble. Fill your pot cloſe up with veal, preſs it very hard down, and pour clarified butter over it. Remember to keep it in a dry place; and when you ſend it to table, cut it out in ſlices. You may make uſe of curled parſley for a garniſh.

Geeſe and Turkeys.

TAKE a fat gooſe and a fat turkey, cut them down the rump, and take out all the bones. Lay them flat open, and ſeaſon them well with white pepper, ſalt, and nutmeg, allowing three nutmegs, with the like proportion of pepper, and as much ſalt as both the ſpices. When you have ſeaſoned them all over, let your turkey be within the gooſe, and keep them in ſeaſoning two nights and a day; then roll them up as collared beef, very tight, and as ſhort as you can, and bind it very faſt with ſtrong tape. Bake it in a long pan, with plenty of butter, till it be very tender. Let it lie in the hot liquor an hour; then take it out, and let it ſtand till next day. Then unbind it, place it in your pot, and pour melted butter over it. Keep it for uſe, and ſlice it out thin.

Tongues.

Tongues.

RUB a neat's tongue with an ounce of ſaltpetre, and four ounces of brown ſugar, and let it lie two days; then boil it till it be quite tender, and take off the ſkin and ſide bits. Cut the tongue in very thin ſlices, and beat it in a marble mortar, with a pound of clarified butter, and ſeaſon it to your taſte with pepper, ſalt, and mace. Beat all as fine as poſſible, then put it cloſe down into ſmall potting-pots, and pour over them clarified butter.

Or you may pot them in this fine manner: Take a dried tongue, boil it till it be tender, and then peel it. Take a gooſe and a large fowl, and bone them; take a quarter of an ounce of mace, the ſame quantity of olives, a large nutmeg, a quarter of an ounce of black pepper, and beat all well together; add a ſpoonful of ſalt, and rub the tongue and the inſide of the fowl well with them. Put the tongue into the fowl, then ſeaſon the gooſe, and fill it with the fowl and tongue, and the gooſe will look as if it were whole. Lay it in a pan that will juſt hold it, melt freſh butter enough to cover it, ſend it to the oven, and bake it an hour and a half; then uncover the pot, and take out the meat. Carefully drain it from the butter, lay it on a coarſe cloth till it be cold, then take off the hard fat from the gravy, and lay it before the fire to melt. Put your meat again into the pot, and pour your butter over it. If there be not enough, clarify more, and let the butter be an inch above the meat. It will keep a great while, cut fine, and look beautiful; and when you cut it, cut croſſways quite down. It makes a pretty corner-diſh for dinner, or ſide-diſh for ſupper. Obſerve, when you pot it, to ſave a little of the ſpice to throw over it before the laſt butter be put on, otherwiſe the meat will not be ſufficiently ſeaſoned.

Beef.

Beef.

TAKE half a pound of brown ſugar and an ounce of ſaltpetre, and rub it into twelve pounds of beef. Let it lie twenty-four hours; then waſh it clean, and dry it well with a cloth. Seaſon it to your taſte, with pepper, ſalt, and mace, and cut it into five or ſix pieces. Put it into an earthen pot, with a pound of butter in lumps upon it, ſet it in a hot oven, and let it ſtand there three hours. Then take it out, cut off the hard outſides, and beat it in a mortar. Add to it a little more pepper, ſalt, and mace. Then oil a pound of butter in the gravy and fat that came from your beef, and put it in as you find neceſſary; but beat the meat exceedingly fine. Then put it into your pots, preſs it cloſe down, pour clarified butter over it, and keep it in a dry place.

If you would pot your beef like veniſon, proceed thus: Take a buttock of beef, and cut the lean of it into pound pieces. To eight pounds of beef, take four ounces of ſaltpetre, the ſame quantity of petre-ſalt, a pint of white ſalt, and an ounce of ſal-prunella. Beat all the ſalts very fine, mix them well together, and rub them into the beef. Then let it lie four days, turning it twice a day. After that, put it into a pan, cover it with pump-water, and a little of its own brine. Bake it in an oven, with the houſehold bread, till it be as tender as a chicken; then drain it from the gravy, and take out all the ſkin and ſinews. Pound it in a marble mortar, lay it in a broad diſh, and mix in it an ounce of cloves and mace, three quarters of an ounce of pepper, and a nutmeg, all beat very fine. Mix it all well with the meat, adding a little clarified freſh butter to moiſten it. Mix all again well together, preſs it down into pots very hard, ſet it at the mouth of the oven juſt to ſettle, and cover it two inches thick with clarified butter. Cover it with white paper as ſoon as it be cold.

Another

Another Method to pot Beef.

TAKE two pounds of lean beef, cut it into ſlices, and lay them upon a plate. Seaſon them with ſalt and pepper, and a little cochineal. Turn and ſeaſon them on the other ſide, and then let them lie one upon another all night. Put them into a pan; add to them half a pint of ſmall beer, a little vinegar, and as much water as will cover them. Let there be in the pickle ſome black and Jamaica pepper. Cover them very cloſe and bake them. When they are baked, take the ſlices out of the pickle while they are hot, let them lie till they be cold, and then beat them in a mortar. Add to them a pound of freſh butter while they are beating, alſo ſome ſalt, pepper, and nutmeg. When they are well beaten, put them into the pot, and when the bread is drawn, put it into the oven until it be hot through. When it is cold, cover it over with clarified butter, and it will keep a month or two.

To pot cold Beef.

CUT it ſmall, add to it ſome melted butter, two anchovies boned and waſhed, and a little Jamaica pepper beat fine. Put them into a marble mortar, and beat them well together till the meat be yellow. Then put it into pots, and cover it with clarified butter.

Small Birds.

HAVING picked and gutted your birds, dry them well with a cloth, and ſeaſon them with pepper, ſalt, and mace. Then put them into a pot with butter, tie your pot down with paper, and bake them in a moderate oven. When they come out, drain the gravy from them, and put them into potting-pots. Pour clarified butter over them, and cover them cloſe.

Pigeons.

Pigeons.

PICK and draw your pigeons, cut off the pinions, waſh them clean, and put them into a ſieve to drain. Then dry them with a cloth, and ſeaſon them with pepper and ſalt. Roll a lump of butter in chopped parſley, and put it into the pigeons. Sew up the vent, then put them into a pot with butter over them, tie them down, and ſet them in a moderately heated oven. When they come out, put them into potting-pots, and pour clarified butter over them.

Woodcocks.

TAKE ſix woodcocks, pluck them, and draw out the train. Skewer their bills through their thighs, put their legs through each other, and their feet upon their breaſts. Seaſon them with three or four blades of mace, and a little pepper and ſalt. Then put them into a deep pot, with a pound of butter over them. Bake them in a moderate oven, and when they be enough, lay them on a diſh to drain the gravy from them. Then put them into potting-pots; take all the clear butter from your gravy, and put it upon them. Fill up your pots with clarified butter. Keep them in a dry place for uſe.

Moor Game.

HAVING picked and drawn your game, wipe them clean with a cloth, and ſeaſon them well with pepper, ſalt, and mace. Put one leg through the other, and roaſt them till they be of a good brown. When they be cold, put them into potting-pots, and pour over them clarified butter; but obſerve to keep their heads uncovered with butter. Keep them in a dry place.

Veniſon.

RUB your veniſon with vinegar, if it be ſtale, and let it lie an hour. Then dry it with a cloth, and rub it

it all over with red wine, Seaſon it with pepper, ſalt, and beaten mace, and put it on an earthen diſh. Pour over it half a pint of red wine, and a pound of butter, and ſet it in the oven. If it be a ſhoulder, put a coarſe paſte over it, and bake it all night in a brown-bread oven. When it comes out, pick it clean from the bones, and beat it in a marble mortar, with the fat from your gravy. If you find it not ſufficiently ſeaſoned, add more ſeaſoning and clarified butter, and keep beating it till it be a fine paſte. Then preſs it hard down into your pots, and pour clarified butter over it.

Hares.

LET your hare hang up for four or five days with the ſkin on, then caſe it, and cut it up as for eating. Put it into a pot, and ſeaſon it with pepper, ſalt, and mace. Put a pound of butter upon it, tie it down, and bake it in a bread oven. When it comes out, pick it clean from the bones, and pound it very fine in a mortar, with the fat from your gravy. Then put it cloſe down into your pots, and pour over it clarified butter.

Herrings.

CUT off the heads of your herrings, and put them into an earthen pot. Lay them cloſe, and between every layer of herrings ſtrew ſome ſalt, but not too much. Put in cloves, mace, whole pepper, and a nutmeg cut in pieces. Fill up the pot with vinegar, water, and a quarter of a pint of white wine. Cover it with brown paper, tie it down, and bake it in an oven with brown bread. As ſoon as it be cold, put it into your potting-pots for uſe.

Chars.

THIS fiſh is much admired, and is in a manner peculiar to the lakes in Weſtmoreland. Pot them in this

this manner: After having cleanſed them, cut off the fins, tails, and heads, and then lay them in rows in a long baking-pan, having firſt ſeaſoned them with pepper, ſalt, and mace. When they be done, let them ſtand till they be cold, put them into your potting-pots, and cover them with clarified butter.

Eels.

SKIN, cleanſe, and waſh clean a very large eel. Dry it in a cloth, and cut it in pieces about four inches long. Seaſon them with a little beaten mace and nutmeg, pepper, ſalt, and a little ſal-prunella beat fine. Lay them in a pan, and pour as much clarified butter over them as will cover them. Bake them half an hour in a quick oven; but the ſize of your eel muſt be the general rule to determine what time they will take baking. Take them out with a fork, and lay them on a coarſe cloth to drain. When they be quite cold, ſeaſon them again with the ſame ſeaſoning, and lay them cloſe in the pot. Then take off the butter they were baked in clear from the gravy of the fiſh, and ſet it in a diſh before the fire. When it be melted, pour the butter over them, and put them by for uſe. You may bone your eels, if you chooſe it; but in that caſe you muſt put in no ſal-prunella.

Lampreys.

SKIN your lampreys, cleanſe them with ſalt, and wipe them dry Beat ſome black pepper, mace, and cloves, mix them with ſalt, and ſeaſon your fiſh with it. Then lay them in a pan, and cover them with clarified butter. Bake them an hour, ſeaſon them well, and treat them in the ſame manner as above directed for eels. If your butter be good, they will keep a long time.

Smelts.

DRAW out the inſide; ſeaſon them with ſalt, pounded mace, and pepper, and butter on the top.

Bake

Bake them. When they are nearly cold, take them out, and lay them on a cloth. Put them into pots, take off the butter from the gravy, clarify it with more, and pour it on them.

Pike.

SCALE your pike, cut off its head, ſplit it, and take out the chine bone. Then ſtrew all over the inſide ſome bay ſalt and pepper; roll it up round, and lay it in a pot. Cover it, and bake it an hour. Then take it out, and lay it on a coarſe cloth to drain, and when it be cold, put it into your pot, and cover it with clarified butter.

Lobſter.

BOIL a live lobſter in ſalt and water, and ſtick a ſkewer in the vent of it to prevent the water getting in. As ſoon as it be cold, take out the gut, take out all the fleſh, beat it fine in a mortar, and ſeaſon it with beaten mace, grated nutmeg, pepper, and ſalt. Mix all together, melt a piece of butter the ſize of a walnut, and mix it with the lobſter as you beat it. When it be beat to a paſte, put it into your potting-pot, and put it down as cloſe and as hard as you can. Then ſet ſome butter in a deep broad pan before the fire, and when it be all melted, take off the ſcum at the top, if any, and pour the clear butter over the meat as thick as a crown-piece. The whey and churn-milk will ſettle at the bottom of the pan; but take great care that none of that goes in, and always let your butter be very good, or you will ſpoil all. If you chooſe it, you may put in the meat whole, with the body mixed among it, laying them as cloſe together as you can, and pouring the butter over them. A middling-ſized lobſter will take an hour and a half boiling; but be ſure you let it be well boiled.

Shrimps.

WHEN they are boiled, ſeaſon them well with pepper, ſalt, and a little pounded cloves. Put them cloſe into a pot, ſet them for a few minutes into a ſlack oven, and pour over them clarified butter.

Salmon.

SCALE a piece of freſh ſalmon, and wipe it clean. Seaſon it with Jamaica pepper, black pepper, mace, and cloves beat fine, mixed with ſalt, and a little ſal-prunella; then pour clarified butter over it, and bake it well. Take it out carefully, and lay it to drain. When it be cold, ſeaſon it again, and lay it cloſe in your pot, covered with clarified butter. Or you may pot it in this manner: Scale and clean your ſalmon, cut it down the back, dry it well, and cut it as near the ſhape of your pot as you can. Take two nutmegs, an ounce of mace and cloves beaten, half an ounce of white pepper, and an ounce of ſalt. Then take out all the bones, cut off the jowl below the fins, and cut off the tail. Seaſon the ſcaly ſide firſt, lay that at the bottom of the pot, then rub the ſeaſoning on the other ſide, cover it with a diſh, and let it ſtand all night. It muſt be put double, and the ſcaly ſide top and bottom; put ſome butter at the bottom and top, and cover the pot with ſome ſtiff coarſe paſte. If it be a large fiſh, it will require three hours baking; but if it be a ſmall one, two hours will do it. When it comes out of the oven, let it ſtand half an hour; then uncover it, and raiſe it up at one end, that the gravy may run out, remembering to put a trencher and a weight on it to preſs out the gravy. When the butter be cold, take it out clear from the gravy, add more butter to it, and put it in a pan before the fire. When it be melted, pour it over the ſalmon, and as ſoon as it be cold, paper it up. As to the ſeaſoning of theſe things, it muſt be regulated by your palate, more or leſs; but take great care that no gravy or whey of the

butter be put into your pots, as that will prevent it long keeping good. In this manner you may pot carp, tench, trout, and ſeveral other ſorts of fiſh.

To make Bullace Cheeſe.

PUT full ripe bullaces into a pot, and to every quart of bullace put a quarter of a pound of loaf ſugar beaten fine. Bake them in a moderately heated oven till they be ſoft, and then rub them through a hair ſieve. To every pound of pulp add half a pound of loaf ſugar beaten fine. Then boil it an hour and a half over a ſlow fire, and keep ſtirring it all the time. Then pour it into potting-pots, tie brandy paper over them, and keep them in a cool place. It will cut very bright and fine, when it has ſtood a few months.

CHAP. IV.

SALTING AND SOUSING.

The Preparation of BACON, HAMS, *&c.*

Bacon.

CUT off the hams and head of your pig, and if it be a large one take out the chine, but leave in the ſpare ribs, as they will keep in the gravy, and prevent the bacon getting ruſty. Salt it with common ſalt, and a little ſaltpetre, and let it lie ten days on a table, to let all the brine run from it. Then ſalt it again ten or twelve days, turning it every day after the ſecond ſalting. Then ſcrape it very clean, rub a little ſalt on it, and hang it up. Take care to ſcrape

the white froth off it very clean, and rub on a little dry ſalt, which will keep the bacon from ruſting. The dry ſalt will candy and ſhine on it like diamonds.

Some people make their bacon thus: Take off all the inſide fat of a ſide of pork, and lay it on a long board or dreſſer, that the blood may run from it. Rub it well on both ſides with good ſalt, and let it lie a day. Then take a pint of bay-ſalt, a quarter of a pound of ſaltpetre, and beat them both fine; two pounds of coarſe ſugar, and a quarter of a peck of common ſalt. Lay your pork in ſomething that will hold the pickle, and rub it well with the above ingredients. Lay the ſkinny ſide downwards, and baſte it every day with the pickle for a fortnight. Then hang it on a wood-ſmoke, and afterwards hang it in a dry place, but not in a hot place. Obſerve, that all hams and bacon ſhould hang clear from every thing, and not touch the wall. Take care to wipe off the old ſalt before you put it into the pickle, and never keep bacon or hams in a hot kitchen, or in a room expoſed to the rays of the ſun, as all theſe matters contribute to make them ruſty.

Weſtphalia Bacon.

HAVING choſen a fine ſide of pork, make the following pickle: Take a gallon of pump-water, a quarter of a peck of bay-ſalt, the ſame quantity of white ſalt, a pound of petre-ſalt, a quarter of a pound of ſaltpetre, a pound of coarſe ſugar, and an ounce of ſocho tied up in a rag. Boil all theſe well together, and let it ſtand till it be cold. Then put in the pork, let it lie in this pickle for a fortnight, then take out the pork, and dry it over ſaw-duſt. This pickle will anſwer very well for tongues; but in that caſe, you muſt firſt let the tongues lie ſix or eight hours in pump-water, to take out the ſlimineſs; and when they have laid a proper time in the pickle, dry them as you do your pork.

Hams.

Hams.

CUT out your hams from the pig, and rub them well with an ounce of ſaltpetre, half an ounce of ſal-prunella pounded, and a pound of common ſalt. Obſerve, that theſe quantities of ſalts muſt be allowed to each ham. Lay them in ſalt-pans for ten days, turn them once in the time, and rub them well with more common ſalt. Let them lie ten days longer, and turn them every day. Then take them out, ſcrape them as clean as poſſible, and dry them well with a clean cloth. Then rub them ſlightly over with a little ſalt, and hang them up to dry, but not in too hot a place.

Some people make their hams according to the following directions: Take a fat hind-quarter of pork, and cut off a fine ham. Take two ounces of ſaltpetre, a pound of coarſe ſugar, the ſame quantity of common ſalt, and two ounces of ſal-prunella. Mix all together, and rub your pork well with it. Let it lie a month in this pickle, turning and baſting it every day. Then hang it in a wood ſmoke in a dry place, ſo that no heat can come to it; and, if you intend to keep them long, hang them a month or two in a damp place, taking care that they do not become mouldy, and it will make them cut fine and ſhort. Never lay theſe hams in water till you boil them, and then boil them in a copper, if you have one, or in the largeſt pot you have. Put them in when the water be cold, and do not ſuffer the water to boil till they have been in four or five hours. Skim the copper or pot well, and frequently till the water boils; and if it be a very large one, it will require three hours boiling; but a ſmall one will be done in two hours, provided the water be not ſuffered to boil too ſoon. Take it up half an hour before dinner, pull off the ſkin, and throw raſpings finely ſifted all over it. Hold a red-hot fire-ſhovel over it, and when dinner be ready, take a few raſpings in a ſieve, and ſift them all over the diſh. Then lay in your ham, and with your finger make figures round the edge of your diſh. Be ſure to boil your ham in as much water as you can, and to keep it ſkimming till it boils. It muſt be at leaſt four hours before you

ſuffer it to boil. Yorkſhire is famous for hams; and the reaſon is, that their ſalt is much finer than ours in London, it being a large clear ſalt, and gives the meat a fine flavour. A deep hollow wooden tray is better than a pan, becauſe the pickle ſwells about it. When you broil any of theſe or the following hams in ſlices, let the ſlices lie a minute or two in boiling water, and then broil them. By this method you will take out the ſalt, and make them eat with a fine flavour.

Hams, the Yorkſhire Way.

FIRST beat them well, and then mix half a peck of ſalt, three ounces of ſalt petre, half an ounce of ſal-prunella, and five pounds of coarſe ſalt. Rub the hams well with this, and lay the remainder on the top. Let them lie three days, and then hang them up. Put as much water to the pickle as will cover the hams, adding ſalt till it will bear an egg, and then boil and ſtrain it. The next morning put in the hams, and preſs them down ſo that they may be covered. Let them lie a fortnight, rub them well with bran, and dry them. The above ingredients are ſufficient for three middling-ſized hams.

New England Hams.

FOR two hams, take two ounces of ſal-prunella; beat it fine, rub it well in, and let them lie twenty-four hours. Then take half a pound of bay ſalt, a quarter of a pound of brown ſalt, a quarter of a pound of common ſalt, and one ounce of ſalt-petre, all beat fine, and half a pound of the coarſeſt ſugar. Rub all theſe well in, and let them lie two or three days. Then take white common ſalt, and make a pretty ſtrong brine with about two gallons of water, and half a pound of brown ſugar. Boil it well, and ſkim it when cold. Then put in the hams, and turn them every two or three days in the pickle for three weeks. Then hang them up in a chimney, and ſmoke them well a day or two with horſe litter. Afterwards let them hang about a week

a week on the ſide of the kitchen chimney, and then take them down. Keep them dry in a box, with bran covered over them. They may be eaten in a month, or will keep very well one year.

Weſtphalia Ham.

RUB it with half a pound of the coarſeſt ſugar, and let it lie till night. Then rub it with an ounce of ſaltpetre finely beaten, and a pound of common ſalt. Let it lie three weeks, turning it every day. Dry it in wood ſmoke, or where turf is burnt. When you boil it, put into the pot or copper, which ever it be boiled in, a pint of oak ſaw-duſt.

To cure Two Hams after the Weſtmoreland Manner.

RUB the hams over night with ten ounces of ſaltpetre, and next morning take three pounds of common ſalt, three pounds of the coarſeſt ſugar, and one pound of bay ſalt. Boil all theſe in three quarts of ſtrong beer; and, when it has boiled a little time, pour it over the hams. Let them lie in this pickle one month, rubbing and turning them every day, obſerving not to take them out of the pan. The ſame pickle is good for tongues and ſauces. Before they be ſmoked, rub a handful of bran over them to dry them, and let them hang three weeks or a month.

Mutton Hams.

CUT a hind-quarter of mutton like a ham, and rub it well with an ounce of ſaltpetre, a pound of coarſe ſugar, and a pound of common ſalt well mixed together. Lay it in a hollow tray, with the ſkin downwards, and baſte it every day for a fortnight. Then roll it in ſaw-duſt, and hang it in the wood ſmoke for a fortnight. Then boil it, and hang it in a dry place. Cut it out in ſlices, and broil them as you want them, and they will eat very fine.

Veal Hams.

TAKE a leg of veal, and cut it like a ham. Take a pint of bay-ſalt, two ounces of ſaltpetre, and a pound

of common ſalt. Mix them all together, with an ounce of beaten juniper berries, and rub the ham well with them. Lay it in a hollow tray with the ſkinny ſide downwards, and baſte it every day with the pickle for a fortnight, and then hang it in wood ſmoke for a fortnight longer. You may boil it, or parboil it and roaſt it.

Beef Hams.

TAKE the leg of a fat Scotch or Welch ox, and cut it like a ham. Take an ounce of bay ſalt, an ounce of ſaltpetre, a pound of common ſalt, and a pound of coarſe ſugar, which will be a ſufficient quantity for about fourteen or fifteen pounds of beef; and if a greater or leſs quantity of meat, mix your ingredients in proportion. Rub your meat with the above iugredients, turn it every day, and baſte it well with the pickle every day for a month. Take it out, and roll it in bran or ſawduſt. Then hang it in wood ſmoke, where there is but little fire, and a conſtant ſmoke, for a month. Then take it down, and hang it in a dry place, not a hot one, and keep it for uſe. You may cut a piece off as you have occaſion, and either boil it, or cut it into raſhers, and broil it with poached eggs, or boil a piece, and it eats very good cold, and will ſhiver like Dutch beef.

Tongues.

HAVING ſcraped and dried your tongues clean with a cloth, ſalt them with common ſalt, and half an ounce of ſaltpetre to every tongue. Lay them in a deep pot, and turn them every day for a week or ten days. Salt them again, and let them lie a week longer. Then take them out, dry them with a cloth, flour them, and hang them up in a dry, but not in a hot place.

Hung Beef.

MAKE a ſtrong brine with bay ſalt, ſaltpetre, and pump water, and put into it a rib of beef for nine days. Then

Then hang it up in a chimney where wood or ſaw-duſt is burnt. When it be a little dry waſh the outſide with blood two or three times to make it look black; and when it be dried enough, boil it for uſe.

Some houſekeepers prepare their hung beef in this manner: Take the navel piece, and hang it up in your cellar as long as it will keep good, and till it begins to be a little ſappy. Then take it down, and waſh it in ſugar and water, one piece after another, for you muſt cut it into three pieces. Then take a pound of ſaltpetre, and two pounds of bay ſalt dried and pounded ſmall. Mix with them two or three ſpoonfuls of brown ſugar, and rub your beef well with it in every place. Then ſtrew a ſufficient quantity of common ſalt all over it, and let the beef lie cloſe till the ſalt be diſſolved, which will be in ſix or ſeven days. Then turn it every other day for a fortnight, and after that hang it up in a warm, but not a hot place. It may hang a fortnight in the kitchen, and when you want it, boil it in bay ſalt and pump water till it be tender. It will keep when boiled, two or three months, rubbing it with a greaſy cloth, or putting it two or three minutes into boiling water to take off the mouldineſs.

Dutch Beef.

TAKE a raw buttock of beef, cut off the fat, rub the lean all over with brown ſugar, and let it lie two or three hours in a pan or tray, turning it two or three times. Then ſalt it with ſaltpetre and common ſalt, and let it lie a fortnight, turning it every day. Then roll it very ſtraight in a coarſe cloth, put it in a cheeſe-preſs a day and a night, and hang it to dry in a chimney. When you boil it, put it in a cloth, and when it is cold, it will cut like Dutch beef.

Pickled Pork.

HAVING boned your pork, cut it into pieces of a ſize ſuitable to lie in the pan into which you intend to put it. Rub your pieces well with ſaltpetre. Then take

take two pints of common ſalt, and two of bay ſalt, and rub the pieces well with them. Put a layer of common ſalt at the bottom of your veſſel, cover every piece over with common ſalt, lay them upon one another as cloſe as you can, filling the hollow places on the ſides with ſalt. As your ſalt melts on the top, ſtrew on more, lay a coarſe cloth over the veſſel, a board over that, and a weight on the board to keep it down. Keep it cloſe covered; and thus managed, it will keep the whole year.

Mock Brawn.

TAKE the head and a piece of the belly part of a young porker, and rub it well with ſaltpetre. Let it lie three days, and then waſh it clean. Split the head, and boil it; take out the bones, and cut it in pieces. Then take four ox feet boiled tender, cut them in thin pieces, and lay them in the belly piece with the head cut ſmall. Then roll it up tight with ſheet tin, and boil it four or five hours. When it comes out, ſet it up on one end, put a trencher on it within the tin, preſs it down with a large weight, and let it ſtand all night. The next morning, take it out of the tin, and bind it with a fillet. Put it into cold ſalt and water, and it will be fit for uſe. It will keep a long time, if you put freſh ſalt and water to it every four days.

Sauſages.

TAKE ſix pounds of young pork, free from ſkin, griſtles, and fat. Cut it very ſmall, and beat it in a mortar till it be very fine. Then ſhred ſix pounds of beef ſuet very fine, and free from all ſkin. Take a good deal of ſage, waſh it very clean, pick off the leaves, and ſhred it very fine. Spread your meat on a clean dreſſer or table, and then ſhake the ſage all over it, to the quantity of about three large ſpoonfuls. Shred the thin rind of a middling lemon very fine, and throw them over the meat, and alſo as many ſweet herbs as, when ſhred fine, will fill a large ſpoon.

Grate

Grate over it two nutmegs, and put to it two teaſpoonfuls of pepper, and a large ſpoonful of ſalt; then throw over it the ſuet, and mix all well together. Put it down cloſe in a pot; and, when you uſe it, roll it up with as much egg as will make it roll ſmooth. Make them of the ſize of a ſauſage, and fry them in butter or good dripping. Be ſure that the butter in the pan be hot before you put them in, and keep rolling them about. When they be thoroughly hot, and are of a fine light brown, then take them out, and ſerve them up. Veal eats well done in this manner, or veal mixed with pork. If you chooſe it, you may clean ſome guts, and fill them with this meat.

Bologna Sauſages.

TAKE a pound of beef ſuet, a pound of pork, a pound of bacon, fat and lean together, and the ſame quantity of beef and veal. Cut them ſmall, and chop them fine. Take a ſmall handful of ſage, pick off the leaves, and chop it fine, with a few ſweet herbs. Seaſon pretty high with pepper and ſalt. Take a large gut well cleaned, and fill it. Set on a ſaucepan of water, and when it boils, put it in, having firſt pricked the gut to prevent its burſting. Boil it gently an hour, and then lay it on clean ſtraw to dry.

Hog's Puddings with Almonds.

CHOP fine a pound of beef marrow, half a pound of ſweet almonds blanched, and beat them fine, with a little orange flower or roſe water, half a pound of white bread grated fine, half a pound of currants clean waſhed and picked, a quarter of a pound of fine ſugar, a quarter of an ounce of mace, nutmeg, and cinnamon together, of each an equal quantity, and half a pint of ſack. Mix all well together with half a pint of good cream, and the yolks of four eggs. Fill your guts half full, tie them up, and boil them a quarter of an hour. You may leave out the currants for change; but

but then a quarter of a pound more of ſugar muſt be added.

Hog's Puddings with Currants.

TO four pounds of beef ſuet finely ſhred, put three pounds of grated bread, and two pounds of currants clean picked and waſhed; cloves, mace, and cinnamon, of each a quarter of an ounce finely beaten, a little ſalt, a pound and a half of ſugar, a pint of ſack, a quart of cream, a little roſe water, and twenty eggs well beaten, leaving out half the whites. Mix all theſe well together, fill the guts half full, boil them a little, and prick them as they boil, to keep them from breaking the guts. Take them up upon clean cloths, and then lay them on your diſh. You may eat them cold; but if they be eaten hot, boil them a few minutes.

Black Puddings.

TAKE a peck of grits, boil them half an hour in water, drain them, and put them into a clean tub or large pan. Then kill your hog, and ſave two quarts of the blood, and keep ſtirring it till the blood be quite cold. Then mix it with the grits, and ſtir them well together. Seaſon it with a large ſpoonful of ſalt, a quarter of an ounce of cloves, mace, and nutmeg together, an equal quantity of each. Dry it, beat it well, and mix it. Take a little winter ſavory, ſweet marjoram, and thyme; ſome pennyroyal ſtripped of the ſtalks, and chopped very fine. Of theſe take juſt a ſufficient quantity to ſeaſon them, and to give them a flavour, but no more. The next day take the leaf of the hog, and cut it into dice; ſcrape and waſh the guts very clean; then tie one end, and begin to fill them. Mix in the fat as you fill them, and be ſure to put in a good deal of fat. Fill the ſkins three parts full, tie the other end, and make your puddings what length you pleaſe. Prick them with a pin, and put them into a kettle of boiling water. Boil them very ſoftly an hour, then take them out, and lay them on clean ſtraw.

In

In Scotland they make their puddings with the blood of a gooſe, chop off the head, and ſave the blood. They ſtir it well till it be cold, and then mix it with grits, ſpice, ſalt, and ſweet herbs, according to their fancy, and ſome beef ſuet chopped. They take the ſkin off the neck, then pull out the windpipe and fat, fill the ſkin, tie it at both ends, and ſo make a pie of the giblets, and lay the pudding in the middle.

Turkey ſouſed in Imitation of Sturgeon.

DRESS a fine large turkey very clean, dry and bone it, then tie it up as you do a ſturgeon, and put it into the pot with a quart of white wine, a quart of water, the ſame quantity of good vinegar, and a very large handful of ſalt; but remember that the wine, water, and vinegar, muſt boil before you put in the turkey, and that the pot muſt be well ſkimmed before it boils. When it be enough, take it out, and tie it tighter; but let the liquor boil a little longer. If you think the pickle wants more vinegar or ſalt, add it when it be cold, and pour it upon the turkey. It will keep ſome months, if covered cloſe from the air, and kept in a cool dry place. It may be eaten with oil, vinegar, and ſugar; and ſome admire it more than ſturgeon.

Souſed Tripe.

BOIL your tripe, and put it into ſalt and water, which muſt be changed every day till you uſe your tripe. When you want it, dip it in batter made of flour and eggs, and fry it of a good brown; or boil it in freſh ſalt and water, with an onion ſliced, and a few ſprigs of parſley. Send it up to table with melted butter in a boat.

Pig's Feet and Ears ſouſed.

HAVING cleanſed them properly, boil them till they be tender, and then ſplit the feet, and put them and the ears into ſalt and water. When you uſe them,

them, dry them well with a cloth, dip them in batter, fry them, and ſend them up to table, as above directed for tripe. They will keep ſome time, and may be eaten cold; but take care to make freſh pickle every other day.

Admiral Sir Charles Knowles's Receipt to ſalt Meat.

AS ſoon as the ox be killed, let it be ſkinned and cut up into pieces fit for uſe, as quick as poſſible, and ſalted whilſt the meat be hot; for which purpoſe have a ſufficient quantity of ſaltpetre and bay-ſalt pounded together and made hot in an oven, of each equal parts. With this ſprinkle the meat, at the rate of about two ounces to the pound. Then lay the pieces on ſhelving boards to drain for twenty-four hours. Then turn them, and repeat the ſame operation, and let them lay for twenty-four hours longer. By this time, the ſalt will be all melted, and have penetrated the meat, and the pieces be drained off. Each piece muſt then be wiped dry with clean coarſe cloths, and a ſufficient quantity of common ſalt made hot likewiſe in an oven, and mixed, when taken out, with about one-third of brown ſugar. The caſks being ready, rub each piece well with this mixture, and pack them well down, allowing about half a pound of the ſalt and ſugar to each pound of meat, and it will keep good ſeveral years, and eat very well. It is beſt to proportion the caſks or barrels to the quantity conſumed at a time, as the ſeldomer it is expoſed to the air the better. The ſame proceſs does for pork, only a larger quantity of ſalt, and leſs ſugar; but the preſervation of both depends equally upon the meat being hot when firſt ſalted.

CHAP.

CHAP. V.

To keep GARDEN STUFFS *and* FRUITS.

Preliminary Hints and Obſervations.

AS the art of preſerving garden ſtuffs and fruits from being injured or ſpoiled by keeping, is a matter of ſome conſequence to the ſuperintendant of the kitchen, it will be neceſſary to obſerve, that every ſpecies of the vegetable tribe muſt be kept in dry places, as damp places will not only cover them with mould, but alſo totally deprive them of their fine flavour. The ſame thing will hold good with reſpect to bottled fruit; but take care, while you endeavour to avoid putting them into damp places, you do not put them where they may get warm, as that will equally ſpoil them. When you boil any dried vegetables, be ſure that you allow them plenty of water.

To keep French Beans all the Year.

GATHER your beans on a very fine day, and take only thoſe that be young and free from ſpots. Clean and dry them, put a layer of ſalt at the bottom of a large ſtone jar, and then a layer of beans; then ſalt, and then beans, and ſo on till the jar be full. Cover them with ſalt, tie a coarſe cloth over them, put a board on that, and a weight to keep out the air. Set them in a dry cellar; and when you take any out, cover the reſt cloſe again. Waſh thoſe you take out very clean, and let them lie in ſoft water twenty-four hours, ſhifting the water frequently; and when you boil them, do not put any ſalt in the water. The beſt way of dreſſing them is thus: Boil them with juſt the white heart of a ſmall cabbage, then drain them, chop the cabbage, and put both of them into a ſaucepan, with a piece of butter as big as an egg, rolled in flour.

Shake

Shake over it a little pepper, put in a quarter of a pint of good gravy, let them ſtew ten minutes, and then diſh them up for a ſide-diſh.

The Dutch Method of preſerving French Beans.

TAKE a thouſand French beans, when they be in full ſeaſon, cut them ſlanting, and as thin as poſſible; then procure a ſtone jar ſufficient to contain them; in which depoſit alternately a layer of beans, and then of common table ſalt, obſerving that the proportion of ſalt muſt be, for every thouſand of beans, about four pounds. When the jar be full, let it ſtand to the following day, and then preſs them down well till the water overflows, and the harder they are preſſed the better. Cover them with a cloth within the jar, tight down upon the beans, over which place a trencher the ſize of the inſide of the jar, and then a heavy weight on the top. It will be proper now and then to take off the cloth and waſh it clean, when it muſt be put on again, as before mentioned. By theſe means the beans may be preſerved for a conſiderable time. When you dreſs them, let the quantity you chooſe to uſe be ſteeped the night before in cold water. In the morning, they muſt be well waſhed in two or three freſh waters. Then put them into boiling water, and let them boil hard till they become tender, for which half an hour will be ſufficient. Then take them off the fire, and ſtew them with a little butter, when they will be fit for the table. When any are taken out of the jar, the ſame proceſs muſt be obſerved with what remains in the jar, as far as regards the cloth, trencher, weights, &c.

To keep Grapes.

WHEN you cut your grapes from the vine, take care to leave a joint of the ſtalk to them, and hang them up in a dry room, at a proper diſtance from each other, that the bunches may hang ſeparate, and clear of each other; for the air muſt paſs freely between them, or there will be danger of their growing mouldy and

and rotten. The Frontiniac grape is the beſt for this purpoſe, which, if managed properly, will keep to the end of January at leaſt.

To keep green Peas till Chriſtmas.

BE ſure to chooſe peas for this purpoſe that be young and fine; ſhell them, and throw them into boiling water with ſome ſalt in it. Let them boil five or ſix minutes, and then throw them into a cullender to drain. Then lay a cloth four or five times double on a table, and ſpread them on it. Dry them well, and having your bottles ready, fill them, and cover them with mutton fat fried. When it be a little cool, fill the necks almoſt to the top, cork them, tie a bladder over them, and ſet them in a cool place. When you uſe them, boil your water, put in a little ſalt, ſome ſugar, and a piece of butter. When they be boiled enough, throw them into a ſieve to drain. Then put them into a ſaucepan, with a good piece of butter; keep ſhaking it round all the time till the butter be melted; then turn them into a diſh, and ſend them to table.

To keep Gooſeberries.

BEAT an ounce of roach alum very fine, and put it into a large pan of boiling hard water. Pick your gooſeberries, put a few in the bottom of a hair ſieve, and hold them in the boiling water till they turn white. Then take out the ſieve, and ſpread the gooſeberries between two clean cloths. Put more gooſeberries in your ſieve, and then repeat it till all be done. Put the water into a glazed pot till next day: then put your gooſeberries into wide mouthed bottles, pick out all the cracked and broken ones, pour your water clear out of the pot, and fill up your bottles with it. Then cork them looſely, and let them ſtand for a fortnight. If they riſe to the corks, draw them out, and let them ſtand for three or four days uncorked. Then cork them cloſe, and they will keep ſeveral months.

Or you may proceed in this manner: Pick large green gooſeberries on a dry day, and, having taken care that your bottles be clean and dry, fill your bottles and cork them. Set them in a kettle of water up to the neck, let the water boil very ſlowly till you find the gooſeberries be codled; then take them out, and put in the reſt of the bottles till all be done. Have ready ſome roſin melted in a pipkin, dip the neck of the bottles into it, which will keep all air from getting in at the cork. Keep them in a cool, dry place, free from damps, and they will bake as red as a cherry. You may keep them without ſcalding; but then they will not bake ſo fine, nor will the ſkins be ſo tender.

To dry Artichoke Bottoms.

JUST before the artichokes come to their full growth, pluck them from the ſtalks, which will draw out all the ſtrings from the bottoms. Then boil them till you can pluck off the leaves eaſily, then lay the bottoms on tins, and ſet them in a cool oven. Repeat this till they be dry, which you may know by holding them up againſt the light, when, if they be dry enough, they will be tranſparent. Hang them up in a dry place, in paper bags.

To keep Walnuts.

PUT a layer of ſea-ſand at the bottom of a large jar, and then a layer of walnuts; then ſand, then the nuts, and ſo on till the jar be full; but be ſure they do not touch each other in any of the layers. When you want them for uſe, lay them in warm water for an hour, ſhift the water as it cools, and rub them dry, and they will peel well, and eat ſweet. Lemons will keep thus covered better than any other way.

To bottle Green Currants.

Your currants muſt be gathered when the ſun be hot upon them. Strip them from the ſtalks, and put them into glaſs bottles. Cork them cloſe, ſet them in dry ſand, and they will keep all the winter.

To keep muſhrooms.

TAKE large buttons, waſh them in the ſame manner as for ſtewing, and lay them on ſieves with the ſtalks upwards. Throw over them ſome ſalt, to fetch out the water. When they be properly drained, put them in a pot, and ſet them in a cool oven for an hour. Then take them out carefully, and lay them to cool and drain. Boil the liquor that comes out of them with a blade or two of mace, and boil it half away. Put your muſhrooms into a clean jar well dried; and when the liquor be cold, pour it into the jar, and cover your muſhrooms with it. Then pour over them rendered ſuet, tie a bladder over the jar, and ſet them in a dry cloſet, where they will keep very well the greater part of the winter. When you uſe them, take them out of the liquor, pour over them boiling milk, and let them ſtand an hour. Then ſtew them in the milk a quarter of an hour, thicken them with flour, and a large quantity of butter; but be careful you do not oil it. Then beat the yolks of two eggs in a little cream, and put it into the ſtew; but do not let it boil after you have put in the eggs. Lay untoaſted ſippets round the inſide of the diſh, then ſerve them up, and they will eat nearly as good as when freſh gathered. If they do not taſte ſtrong enough, put in a little of the liquor. This is a very uſeful liquor, as it will give a ſtrong flavour of freſh muſhrooms to all made diſhes. Another method of keeping muſhrooms is thus: Scrape, peel, and take out the inſides of large flaps. Boil them in their own liquor, with a little ſalt, lay them in tins, ſet them in a cool oven, and repeat it till they be dry. Then put them in clean jars, tie them down cloſe, and keep them for uſe.

To bottle Cranberries.

CRANBERRIES for this purpoſe muſt be gathered when the weather be quite dry, and put into dry clear bottles. Cork them up cloſe, and put them in a dry place, where neither heat nor damps can get to them.

To bottle Damſons.

GATHER your damſons on a dry day, before they be ripe, or rather when they have juſt turned their colour. Put them into wide-mouthed bottles, cork them up cloſely, and let them ſtand a fortnight; then look them over, and if you ſee any of them mouldy or ſpotted, take them out, and cork the reſt cloſe down. Set the bottles in ſand, and they will keep good till ſpring.

N. B. The method of *preſerving* different kinds of fruits in ſweets and jellies, will be found in the Third Part, under the Chapter of *Preſerving*.

French Method of preſerving Sorrel.

HAVING waſhed your ſorrel clean, let it drain; then melt a pound of butter (or leſs, according to the quantity of ſorrel you mean to preſerve) in an earthen pot, and put your ſorrel on to boil. When you think it is done enough, empty it out quite hot into ſtone or earthen jars, the ſides of which muſt be well rubbed with butter, and let it ſtand until next morning. Then melt ſome mutton or beef fat, to cover the top about an inch thick, to prevent the air from getting to your ſorrel, as the leaſt particle of air would turn it mouldy.

French Method of preſerving Endive.

THE endive muſt be firſt waſhed whole. Then cut off the root, and, having tied a handful of the leaves together, put them into an earthen pot to boil. When they have bubbled two or three times, take them out, and cut them into ſlices. Then range them in your pots with ſalt and water ſufficient to cover them; after which, tie them down tight with a ſheep's bladder and a piece of leather. If you wiſh to eat them alone, they muſt be boiled in plain ſpring water, to take the ſalt out.

PART III.

CONFECTIONARY IN GENERAL.

CHAP. I.

The Preparation of Sugars.

TO prepare ſugars properly is a material point in the buſineſs of confectionary; and as ſome rules are undoubtedly neceſſary to be given in a work of this kind, we ſhall begin with the firſt proceſs, that of clarifying ſugar, which muſt be done in this manner:

Break the white of an egg into your preſerving pan, put in four quarts of water, and beat it up to a froth with a whiſk. Then put in twelve pounds of ſugar, mix all together, ſet it over the fire, and when it boils, put in a little cold water. Proceed in this manner as many times as may be neceſſary till the ſcum appears thick on the top. Then remove it from the fire, and let it ſettle; take off the ſcum, and paſs it through a ſtraining bag. If the ſugar ſhould not appear very fine, you muſt boil it again before you ſtrain it, otherwiſe, in boiling it to a height, it will riſe over the pan. Having thus finiſhed the firſt operation, you may proceed to clarify your ſugar to either of the five following degrees.

Firſt Degree, called Smooth or Candy Sugar.

HAVING clarified your ſugar as above directed, put what quantity you may have occaſion for, over the fire, and let it boil till it be ſmooth. This you may know by dipping your ſkimmer into the ſugar, and then touching it between your fore-finger and thumb, and

immediately opening them, you will ſee a ſmall thread drawn between, which will immediately break, and remain as a drop on your thumb. This will be a ſign of its being in ſome degree of ſmoothneſs. Then give it another boiling, and it will draw into a larger ſtring, when it will have acquired the firſt degree above-mentioned.

Second Degree, called Blown Sugar.

TO obtain this degree, you muſt boil your ſugar longer than in the former proceſs, and then dip in your ſkimmer, ſhaking off what ſugar you can into the pan. Then with your mouth blow ſtrongly through the holes, and if certain bladders or bubbles blow through, it will be a proof of its having acquired the ſecond degree.

Third Degree, called Feathered Sugar.

THIS degree is to be proved by dipping the ſkimmer, when the ſugar has boiled longer than in the former degree. Firſt ſhake it over the pan, then give it a ſudden flirt behind you, and if it be enough, the ſugar will fly off like feathers.

Fourth Degree, called Crackled Sugar.

HAVING let your ſugar boil longer than in the preceding degree, dip a ſtick into the ſugar, and immediately put it into a pot of cold water, which you muſt have ſtanding by you for that purpoſe. Draw off the ſugar that hangs to the ſtick into the water, and, if it becomes hard, and ſnaps in the water, it has acquired the proper degree; but, if otherwiſe, you muſt boil it till it anſwers that trial. You muſt take particular care that the water you uſe for this purpoſe be very cold, otherwiſe it will lead you into errors.

Fifth Degree, called Carmel Sugar.

TO obtain this degree, your ſugar muſt boil longer than in either of the former operations. You muſt prove it by dipping in a ſtick, firſt into the ſugar, and then

then into cold water; but this you muſt obſerve, that when it comes to the carmel height, it will, the moment it touches the cold water, ſnap like glaſs, which is the higheſt and laſt degree of boiled ſugar. Take care that your fire be not very fierce when you boil this, leſt, flaming up the ſides of your pan, it ſhould cauſe the ſugar to burn, which will diſcolour and ſpoil it.

Little Devices in Sugar.

STEEP gum-tragacanth in roſe-water, and with ſome double-refined ſugar make it up into a paſte. You may colour your paſte with powders and jellies as your fancy ſhall direct you, and then make them up into what ſhape you like. You may have moulds made in what ſhape you pleaſe, and they will be pretty ornaments placed on the tops of iced cakes. In the middle of them put little pieces of paper, with ſome pretty ſmart ſentences written on them, and they will afford much mirth to the younger part of a company.

Sugar of Roſes in various Figures.

CLIP off the white of roſe-buds, and dry them in the ſun. Having finely pounded an ounce of them, take a pound of loaf ſugar. Wet the ſugar in roſe-water, and boil it to a candy height. Put in your powder of roſes, and the juice of a lemon. Mix all well together, put it on a pie-plate, and cut it into lozenges, or make it into any figure you fancy, ſuch as men, women, or birds. If you want ornaments for your deſert, you may gild or colour them to your liking.

CHAP. II.

TARTS AND PUFFS.

Different Sorts of Tarts.

IN the ſixteenth chapter of the firſt part of this work we have given ſufficient directions for making of puff paſte for tarts, and alſo the method of making tarts

as well as pies; what we have therefore here to mention concerns only tarts and puffs of the ſmaller kind. If you make uſe of tin patties to bake in, butter them, and put a little cruſt all over them, otherwiſe you cannot take them out; but if you bake them in glaſs or china, you then need uſe only an upper-cruſt, as you will not then want to take them out when you ſend them to table. Lay fine ſugar at the bottom, then your cherries, plumbs, or whatever ſort you may want to put in them, and put ſugar at the top. Then put on your lid, and bake them in a ſlack oven. Mince-pies muſt be baked in tin patties, becauſe of taking them out, and puff paſte is beſt for them. Apples and pears, intended to be put into tarts, muſt be pared, cut into quarters, and cored. Cut the quarters acroſs again, ſet them on a ſaucepan with as much water as will barely cover them, and let them ſimmer on a ſlow fire juſt till the fruit be tender. Put a good piece of lemon-peel into the water with the fruit, and then have your patties ready. Lay fine ſugar at bottom, then your fruit, and a little ſugar at top. Pour over each tart a tea-ſpoonful of lemon juice, and three tea-ſpoonfuls of the liquor they were boiled in. Then put on your lid, and bake them in a ſlack oven. Apricot tarts may be made the ſame, excepting that you muſt not put in any lemon juice. When you make tarts of preſerved fruits, lay in your fruit, and put a very thin cruſt at top. Let them be baked but a little while; and if you would have them very nice, have a large patty, the ſize of your intended tart. Make your ſugar-cruſt, roll it as thin as a halfpenny, then butter your patty, and cover it. Shape your upper-cruſt on a hollow thing made on purpoſe, the ſhape of your patty, and mark it with a marking-iron for that purpoſe, in what ſhape you pleaſe, that it may be hollow and open to ſhew the fruit through it. Then bake your cruſt in a very ſlack oven, that you may not diſcolour it, and have it criſp. When the cruſt be cold, very carefully take it out, and fill it with

with what fruit you pleaſe. Then lay on the lid, and your buſineſs will be done.

Currants, Cherries, Gooſeberries, and Apricot Tarts.

CURRANTS and raſpberries make an excellent good tart, and do not require much baking. Cherries require but little baking. Gooſeberries to look red, muſt ſtand a good while in the oven. Apricots, if green, require more baking than when ripe. Preſerved fruit, as damſons and bullace, require but a little baking. Fruit that is preſerved high, ſhould not be baked at all; but the cruſt ſhould firſt be baked upon a tin of the ſize the tart is to be. Cut it with a marking-iron or not, and when cold take it off, and lay it on the fruit.

Rhubarb Tarts.

TAKE the ſtalks of the rhubarb that grows in the garden, peel it, and cut it into the ſize of a gooſeberry, and make it as gooſeberry tart.

Raſpberry Tart with Cream.

HAVING rolled out ſome thin puff paſte, lay it in a patty-pan; lay in ſome raſpberries, and ſtrew over them ſome very fine ſugar. Put on the lid, and bake it. Cut it open, and put in half a pint of cream, the yolks of two or three eggs well beaten, and a little ſugar. Let it ſtand till it be cold before it is ſent to the oven.

Almond Tarts.

HAVING blanched ſome almonds, beat them very fine in a mortar, with a little white wine and ſome ſugar, (a pound of ſugar to a pound of almonds), ſome grated bread, a little nutmeg, ſome cream, and the juice of ſpinach to colour the almonds green. Bake it in a gentle oven; and when it is done, thicken it with candied orange or citron.

Green Almond Tarts.

TAKE ſome almonds off the tree before they begin to ſhell; ſcrape off the down with a knife; have ready a pan

a pan with ſome cold ſpring water, and put them into it as faſt as they are done. Then put them into a ſkillet, with more ſpring water, over a very ſlow fire, till it juſt ſimmers. Change the water twice, and let them be in the laſt till they begin to be tender. Then take them out, and put them on a clean cloth, with another over them, and preſs them to make them quite dry. Then make a ſyrup with double-refined ſugar, put them into it, and let them ſimmer a little. Do the ſame the next day, put them into a ſtone jar, and cover them very cloſe, for, if the leaſt air comes to them, they will turn black. The yellower they are before they are taken out of the water, the greener they will be after they are done. Put them into the ſugar-cruſt, put the lid down cloſe, and let them be covered with ſyrup. Bake them in a moderate oven.

Orange Tarts.

TAKE a Seville orange, and grate a little of the outſide rind off it; ſqueeze the juice of it into a diſh, throw the peels into water, and change it often for four days. Then ſet a ſaucepan of water on the fire, and when it boils, put in the oranges; but mind to change the water twice to take out the bitterneſs. When they be tender, wipe them very well, and beat them in a mortar till they be fine. Then take their weight in double-refined ſugar, boil it into a ſyrup, and ſcum it very clean. Then put in the pulp, and boil it all together till it be clear. Let it ſtand to be cold, then put it into the tarts, and ſqueeze in the juice. Bake them in a quick oven. Good tarts are made with conſerve of oranges.

Chocolate Tarts.

RASP a quarter of a pound of chocolate, a ſtick of cinnamon, add ſome freſh lemon-peel grated, a little ſalt, and ſome ſugar. Take two ſpoonfuls of fine flour, and the yolks of ſix eggs well beaten, and mixed with ſome milk. Put all theſe into a ſtewpan,

and let them be a little over the fire. Then put in a little lemon-peel cut ſmall, and let it ſtand to be cold. Beat up the whites of eggs enough to cover it, and put it in puff paſte. When it be baked, ſift ſome ſugar over it, and glaze it with a ſalamander.

Angelica Tarts.

TAKE ſome golden pippins, or nonpareils, pare and core them; take the ſtalks of angelica, peel them, and cut them into ſmall pieces; apples and angelica, of each an equal quantity. Boil the apples in juſt water enough to cover them, with lemon-peel and fine ſugar. Do them very gently till they be a thin ſyrup, and then ſtrain it off. Put it on the fire, with the angelica in it, and let it boil ten minutes. Make a puff paſte, lay it at the bottom of the tin, and then a layer of apples and a layer of angelica till it be full. Bake them, but firſt fill them up with ſyrup.

Spinach Tarts.

SCALD ſome ſpinach in ſome boiling water, and drain it very dry. Chop it, and ſtew it in ſome butter and cream, with a very little ſalt, ſome ſugar, ſome bits of citron, and a very little orange-flower water. Put it in very fine puff paſte.

Petit Patties.

THESE are a very pretty garniſh, and give a handſome appearance to a large diſh. Make a ſhort cruſt, roll it thick, and make them as big as the bowl of a ſpoon, and about an inch deep. Take a piece of veal big enough to fill the patty, and as much bacon and beef ſuet. Shred them all very fine, ſeaſon them with pepper and ſalt, and a little ſweet herbs. Put them into a little ſtewpan, keep turning them about, with a few muſhrooms chopped ſmall, for eight or ten minutes. Then fill your patties, and cover them with cruſt. Colour them with the yolk of an egg, and bake them

them. Some fill them with oyſters, for fiſh diſhes, or the melts of the fiſh pounded, and ſeaſoned with pepper and ſalt.

Curd Puffs.

PUT a little rennet into two quarts of milk, and when it be broken, put it into a coarſe cloth to drain. Then rub the curd through a hair ſieve, and put to it four ounces of butter, ten ounces of bread, half a nutmeg, a lemon peel grated, and a ſpoonful of wine. Sugar it to your taſte, rub your cups with butter, and put them for little more than half an hour into the oven.

Sugar Puffs.

BEAT the whites of ten eggs till they riſe to a high froth. Then put them in a marble mortar or wooden bowl, and add as much double-refined ſugar as will make it thick; then rub it round the mortar for half an hour, put in a few carraway ſeeds, and take a ſheet of wafers, and lay it on as broad as a ſixpence, and as high as you can. Put them into a moderately-heated oven for a quarter of an hour, and they will look as white as ſnow.

Wafers.

TAKE a ſpoonful of orange-flower water, two ſpoonfuls of flour, two of ſugar, and the ſame of cream. Beat them well together for half an hour; then make your wafer-tongs hot, and pour a little of your batter in to cover the irons. Bake them on a ſtove fire, and as they be baking, roll them round a ſtick like a ſpiggot. When they be cold, they will be very criſp, and are very proper to be eat with jellies, or with tea.

Chocolate Puffs.

HAVING beat and ſifted half a pound of double-refined ſugar, ſcrape into it an ounce of chocolate very fine, and mix them together. Beat the white of an

an egg to a very high froth, and ſtrew in your ſugar and chocolate. Keep beating it till it be as ſtiff as a paſte. Then ſugar your paper, drop them on the ſize of a ſix-pence, and bake them in a very ſlow oven.

Almond Puffs.

TAKE two ounces of ſweet almonds, blanch them, and beat them very fine with orange-flower water. Beat the whites of three eggs to a very high froth, and then ſtrew in a little ſifted ſugar. Mix your almonds with your ſugar and eggs, and then add more ſugar till it be as thick as a paſte. Lay it in cakes, and bake it in a cool oven on paper.

Lemon Puffs.

TAKE a pound of double-refined ſugar, beat it, and ſift it through a fine ſieve. Put it into a bowl, with the juice of two lemons, and beat them together. Then beat the white of an egg to a very high froth. Put it into your bowl, beat it half an hour, and then put in three eggs, with two rinds of lemons grated. Mix it well up, and throw ſugar on your papers, drop on the puffs in ſmall drops, and bake them in an oven moderately hot.

CHAP. III.

CAKES.

Preliminary Hints and Obſervations.

BEFORE you begin to make any cake, take care that all your ingredients be got ready to your hand. Beat up your eggs well, and then do not leave them to go about any thing elſe till your cake be finiſhed, as the eggs, by ſtanding unmixed, will require beating again, which will contribute to make your cake heavy.

If

If you intend to put butter in your cakes, be ſure to beat it to a fine cream before you put in your ſugar, otherwiſe it will require double the beating, and after all will not anſwer the purpoſe ſo well. Cakes made with rice, ſeeds, or plums, are beſt baked in wooden garths; for, when baked either in pots or tins, the outſide of the cakes will be burned, and will beſides be ſo much confined, that the heat cannot penetrate into the middle of the cake, which will prevent it from riſing. All kinds of cakes muſt be baked in a good oven, heated according to the ſize of your cake.

A rich Cake.

TAKE ſeven pounds of currants waſhed and rubbed, four pounds of flour dried and ſifted, ſix pounds of the beſt freſh butter, and two pounds of Jordan almonds, blanched and beaten with orange-flower water till fine; four pounds of eggs, but leave out the whites; three pounds of double-refined ſugar beaten and ſifted; a quarter of an ounce of mace, the ſame of cloves and cinnamon, and three large nutmegs, all beaten fine; a little ginger, half a pint of ſack, half a pint of French brandy, and ſweetmeats, ſuch as orange, lemon, and citron, to your liking. Before you mix your ingredients, work your butter to a cream. Then put in your ſugar, and work them well together. Let your eggs be well beaten and ſtrained through a ſieve: work in your almonds, then put in your eggs, and beat them together till they look white and thick. Then put in your ſack, brandy, and ſpices; ſhake in your flour by degrees; and when your oven be ready, put in your currants and ſweetmeats, as you put it in your hoop. Put it into a quick oven, and four hours will bake it. Remember to keep beating it with your hand all the time you be mixing it; and when your currants be well waſhed and cleaned, let them be kept before the fire, that they may go warm into the cake. This quantity will bake beſt in two hoops, it being too large for one.

Plum

Plum Cake.

TO a pound and a half of fine flour well dried, put the ſame quantity of butter, three quarters of a pound of currants waſhed and well picked; ſtone and ſlice half a pound of raiſins, eighteen ounces of ſugar beat and ſifted, and fourteen eggs, leaving out half the whites; ſhred the peel of a large lemon exceedingly fine, three ounces of candied orange, the ſame of lemon, a tea-ſpoonful of beaten mace, half a nutmeg grated, a tea-cupful of brandy, or white wine, and four ſpoonfuls of orange-flower water. Firſt work the butter with your hand to a cream, then beat your ſugar well in, whiſk your eggs for half an hour, then mix them with your ſugar and butter, and put in your flour and ſpices. The whole will take an hour and a half beating. When your oven be ready, mix in lightly your brandy, fruit, and ſweetmeats, then put it into your hoop, and bake it two hours and a half.

White Plum Cakes.

TAKE two pounds of flour well dried, half that quantity of ſugar beaten and ſifted, a pound of butter, a quarter of an ounce of nutmegs, the ſame of mace, ſixteen eggs, two pounds and a half of currants picked and waſhed, half a pound of ſweet almonds, the ſame of candied lemon, half a pint of ſack or brandy, and three ſpoonfuls of orange-flower water. Beat your butter to a cream, put in your ſugar, beat the whites of your eggs half an hour, and mix them with your ſugar and butter. Then beat your yolks half an hour, and mix them with your whites, which will take two hours beating. Put in your flour a little before your oven be ready, and juſt before you put it into your hoop, mix together lightly your currants, and all your other ingredients. It will take two hours baking.

A Pound Cake.

BEAT a pound of butter in an earthen pan with your hand one way, till it be like a fine thick cream. Then

Then have ready twelve eggs; but leave out half the whites; beat them well; then beat them up with the butter, a pound of flour beat in it, a pound of ſugar, and a few carraways. Beat all well together with your hand for an hour, or you may beat it with a wooden ſpoon. Put all into a buttered pan, and bake it in a quick oven for one hour.

Rice Cakes.

BEAT the yolks of fifteen eggs for near half an hour with a whiſk. Put to them ten ounces of loaf ſugar ſifted fine, and beat it well in. Then put in half a pound of rice flour, a little orange-water or brandy, and the rinds of two lemons grated. Then put in ſeven whites, (having firſt beaten them well near an hour with a whiſk) and beat them all well together for a quarter of an hour. Then put them in a hoop, and ſet them for half an hour in a quick oven.

Cream Cakes.

TAKE the whites of nine eggs, and beat them to a ſtiff froth. Stir it gently with a ſpoon, leſt the froth ſhould fall; and to every white of an egg, grate the rinds of two lemons. Shake in ſoftly a ſpoonful of double-refined ſugar, ſifted fine; lay a wet ſheet of paper on a tin, and with a ſpoon drop the froth in little lumps on it, at the ſame diſtance from each other. Sift a good quantity of ſugar over them, ſet them in an oven after brown bread, then make the oven cloſe up, and the froth will riſe. They will be baked enough as ſoon as they be coloured. Then take them out, and put two bottoms together; lay them on a ſieve, and ſet them to dry in a cool oven. If you chooſe it, you may, before you cloſe the bottoms together to dry, lay raſpberry-jam, or any kind of ſweetmeats between them.

Macaroons.

TAKE a pound of ſweet almonds blanched and beaten, and put to them a pound of ſugar, and a little

roſe-water to keep them from oiling. Then beat the whites of ſeven eggs to a froth, and put them in, and beat them well together. Drop them on wafer-paper, grate ſugar over them, and put them into the oven.

Lemon Biſcuits.

TAKE the yolks of ten eggs, and the whites of five, and beat them well together, with four ſpoonfuls of orange-flower water, till they froth up. Then put in a pound of loaf-ſugar ſifted, beat it one way for half an hour or more, put in half a pound of flour, with the raſpings of two lemons, and the pulp of a ſmall one. Butter your tin, and bake it in a quick oven; but do not ſtop up the mouth at firſt, for fear it ſhould ſcorch. Duſt it with ſugar before you put it into the oven.

French Biſcuits.

TAKE a pair of clean ſcales; in one ſcale put three new-laid eggs, and in the other the ſame weight of dried flour. Have ready the ſame weight of fine powdered ſugar. Firſt beat up the whites of the eggs well with a whiſk, till they be of a fine froth. Then whip in half an ounce of candied lemon-peel cut very thin and fine, and beat well. Then by degrees, whip in the flour and ſugar; then put in the yolks, and with a ſpoon temper them well together. Then ſhape your biſcuits on fine white paper with your ſpoon, and throw powdered ſugar over them. Bake them in a moderate oven, not too hot, giving them a fine colour on the top. When they be baked, with a fine knife cut them off from the paper, and lay them up for uſe in dry boxes.

Sponge Biſcuits.

TAKE twelve eggs, and beat the yolks of them for half an hour. Then put in a pound and a half of ſugar beat and ſifted, and whiſk it well till you ſee it riſe in bubbles. Then beat the whites to a ſtrong froth, and whiſk them well with your ſugar and yolks. Beat

in fourteen ounces of flour, with the rinds of two lemons grated. Bake them in tin moulds buttered, and let them have a hot oven, but do not ſtop the mouth of it. They will take half an hour baking; but remember to ſift pounded ſugar over them before you put them into the oven.

Drop Biſcuits.

TAKE the whites of ſix eggs, and the yolks of ten. Beat them up with a ſpoonful of roſe water for half an hour, and then put in ten ounces of beaten and ſifted loaf ſugar. Whiſk them well for half an hour, and then add an ounce of carraway ſeeds cruſhed a little, and ſix ounces of fine flour. Whiſk in your flour gently, drop them on wafer papers, and bake them in an oven moderately heated.

Spaniſh Biſcuits.

TAKE the yolks of eight eggs, and beat them half an hour, and then beat in eight ſpoonfuls of ſugar. Beat the whites to a ſtrong froth, and then beat them well with your yolks and ſugar near half an hour. Put in four ſpoonfuls of flour, and a little lemon peel cut exceedingly fine. Bake them on papers.

Common Biſcuits.

TAKE eight eggs, and beat them half an hour. Then put in a pound of beaten and ſifted ſugar, with the rind of a lemon grated. Whiſk it an hour, or till it looks light, and then put in a pound of flour, with a little roſe-water. Sugar them over, and bake them in tins or on papers.

Gingerbread Cakes.

TAKE three pounds of flour, a pound of ſugar, the ſame quantity of butter rolled in very fine, two ounces of ginger beat fine, and a large nutmeg grated. Then take a pound of treacle, a quarter of a pint of cream, and make them warm together. Make up the bread ſtiff, roll it out, and make it up into thin cakes. Cut

them out with a tea-cup or ſmall glaſs, or roll them round like nuts, and bake them in a ſlack oven on tin plates.

Green Caps.

HAVING gathered as many codlings as you want, juſt before they be ripe, green them in the ſame manner as for preſerving. Then rub them over with a little oiled butter, grate double-refined ſugar over them and ſet them in the oven till they look bright, and ſparkle like froſt. Then take them out, and put them into a china diſh. Make a very fine cuſtard, and pour it round them. Stick ſingle flowers in every apple, and ſerve them up. This is, for either dinner or ſupper, a pretty corner diſh.

Black Caps.

TAKE out the cores, and cut into halves twelve large apples. Place them on a thin patty-pan as cloſely as they can lie, with the flat ſide downwards. Squeeze a lemon into two ſpoonfuls of orange flower water, and pour it over them. Shred ſome lemon-peel fine, and throw over them, and grate fine ſugar over all. Set them in a quick oven, and half an hour will do them. Throw fine ſugar all over the diſh, when you ſend to table.

Bath Cakes.

TAKE a pound of butter, and rub it into an equal weight of flour, with a ſpoonful of good barm. Warm ſome cream, and make it into a light paſte. Set it to the fire to riſe, and when you make them up, take four ounces of carraway comfits, work part of them in, and ſtrew the reſt on the top. Make them into a round cake, the ſize of a French roll. Bake them on ſheet tins, and they will eat well hot for breakfaſt, or at tea in the afternoon.

Portugal Cakes.

TAKE a pound of fine flour, and mix it with a pound of beaten and ſifted loaf-ſugar. Then rub it into a pound of pure ſweet butter till it be thick like

grated white bread. Then put to it two ſpoonfuls of roſe water, two of ſack, and ten eggs. Whip them well with a whiſk, and mix into it eight ounces of currants. Mix all well together, butter the tin-pans, and fill them about half full, and bake them. If they be made without currants, they will keep half a year. Add a pound of almonds blanched, and beat them with roſe-water, as above directed, but leave out the flour.

Shrewſbury Cakes.

BEAT half a pound of butter to a fine cream, and put in the ſame weight of flour, one egg, ſix ounces of beaten and ſifted loaf ſugar, and half an ounce of carraway ſeeds. Mix them into a paſte, roll them thin, and cut them round with a ſmall glaſs or little tins; prick them, lay them on ſheets of tin, and bake them in a ſlow oven.

Saffron Cakes.

TAKE a quarten of fine flour, a pound and a half of butter, three ounces of carraway ſeeds, ſix eggs well beaten, a quarter of an ounce of cloves and mace finely beaten together, a little cinnamon pounded, a pound of ſugar, a little roſe-water and ſaffron, a pint and a half of yeſt, and a quart of milk. Mix all together lightly with your hands in this manner: Firſt boil your milk and butter, then ſkim off the butter, and mix it with your flour and a little of the milk. Stir the yeſt into the reſt, and ſtrain it. Mix it with the flour, put in your ſeeds and ſpice, roſe-water, tincture of ſaffron, ſugar, and eggs. Beat it all well up lightly with your hands, and bake it in a hoop or pan well buttered. It will take an hour and a half in a quick oven. If you chooſe it, you may leave out the ſeeds; and ſome think the cake is better without them.

Pruſſian Cakes.

TAKE half a pound of dried flour, a pound of beaten and ſifted ſugar, the yolks and whites of ſeven eggs beaten ſeparately, the juice of a lemon, the pels

of

of two finely grated, and half a pound of almonds beat fine with roſe-water. As ſoon as the whites be beat to a froth, put in the yolks, and every thing elſe, except the flour, and beat them together for half an hour. Shake in the flour juſt before you ſet it into the oven; and be ſure to remember to beat the yolks and whites of your eggs ſeparately, or your cake will be heavy.

Apricot Cakes.

SCALD a pound of nice ripe apricots, and peel them and take out the ſtones as ſoon as you find the ſkin will come off. Then beat them in a mortar to a pulp; boil half a pound of double-refined ſugar, with a ſpoonful of water, and ſkim it exceedingly well. Then put in the pulp of your apricots, let them ſimmer a quarter of an hour over a ſlow fire, and ſtir it ſoftly all the time. Then pour it into ſhallow flat glaſſes, turn them out upon glaſs plates, put them into a ſtove, and turn them once a day till they be dry.

Quince Cakes.

TAKE a pint of the ſyrup of quinces, and a quart or two of raſpberries. Boil and clarify them over a gentle fire, taking care to ſkim it as often as may be neceſſary. Then a pound and a half of ſugar, and as much more, brought to a candy height, which muſt be poured in hot. Conſtantly ſtir the whole about till it be almoſt cold, and then ſpread it on plates, and cut it out into cakes.

Orange Cakes.

QUARTER what quantity you pleaſe of Seville oranges that have very good rinds, and boil them in two or three waters until they be tender, and the bitterneſs gone off. Skim them, and then lay them on a clean napkin to dry. Take all the ſkins and ſeeds out of the pulp with a knife, ſhred the peels fine, put them to the pulp, weigh them, and put rather more than their weight of fine ſugar into a toſſing-pan, with juſt

as much water as will diſſolve it. Boil it till it becomes a perfect ſugar, and then, by degrees, put in your orange-peels and pulp. Stir them well before you ſet them on the fire; boil it very gently till it looks clear and thick, and then put them into flat-bottomed glaſſes. Set them in a ſtove, and keep them in a conſtant and moderate heat; and when they be candied on the top, turn them out upon glaſſes.

Lemon Cakes.

TAKE the whites of ten eggs, put to them three ſpoonfuls of roſe or orange flower water, and beat them an hour with a whiſk. Then put in a pound of beaten and ſifted ſugar, and grate into it the rind of a lemon. When it be well mixed, put in the juice of half a lemon, and the yolks of ten eggs beat ſmooth. Juſt before you put it into the oven, ſtir in three quarters of a pound of flour, butter your pan, put it into a moderate oven, and an hour will bake it. You may, if you chooſe it, make orange cakes in the ſame manner.

Bride Cakes.

TAKE two pounds of loaf ſugar, four pounds of freſh butter, and the ſame quantity of fine well-dried flour; pound and ſift fine a quarter of an ounce of mace, the ſame of nutmegs, and to every pound of flour put eight eggs; waſh four pounds of currants, and pick them well, and dry them before the fire; blanch a pound of ſweet almonds, and cut them lengthways very thin; a pound of citron, a pound of candied orange, the ſame of candied lemon, and half a pint of brandy. Firſt work the butter to a cream with your hand, then beat in your ſugar a quarter of an hour, and beat the whites of your eggs to a very ſtrong froth. Mix them with your ſugar and butter, beat your yolks half an hour at leaſt, and mix them with your cake. Then put in your flour, mace, and nutmeg, and keep beating it well till your oven be ready. Put in your brandy, and beat your currants and almonds lightly in. Tie three ſheets of

paper

paper round the bottom of your hoop, to keep it from running out, and rub it well with butter. Then put in your cake, and lay your ſweetmeats in three layers, with ſome cake between every layer. As ſoon as it be riſen and coloured, cover it with paper before your oven be covered up. It muſt be baked three hours. If you choſe to put an icing on it, you will find directions for that purpoſe in the laſt article of this chapter.

Little Fine Cakes.

TAKE a pound of butter beaten to a cream, a pound and a quarter of flour, a pound of ſugar beat fine, a pound of currants clean waſhed and picked, and the yolks of ſix and the whites of four eggs. Beat them fine and mix the flour, ſugar, and eggs, by degrees, into the butter. Beat all well with both hands, and make them into little cakes. Or you may make them thus: Take a pound of flour, and half a pound of ſugar, beat half a pound of butter with your hand, and mix them well together.

Snow Balls.

PARE and take out the cores of five large baking apples, and fill the holes with orange or quince marmalade. Then make ſome good hot paſte, roll your apples in it, and make your cruſt of an equal thickneſs. Put them in a tin dripping-pan, bake them in a moderate oven, and when you take them out, make icing for them the ſame as directed in the laſt article of this chapter. Let your icing be about a quarter of an inch thick, and ſet them at a good diſtance from the fire till they be hardened; but take care you do not let them brown. Put one in the middle of a diſh, and the others round it.

Little Plum Cakes.

TAKE half a pound of ſugar finely powdered, two pounds of flour well dried, four yolks and two whites of eggs, half a pound of butter waſhed with roſe water,

ſix ſpoonfuls of cream warmed, and a pound and a half of currants unwaſhed, but picked and rubbed very clean in a cloth. Mix all well together, then make them up into cakes, bake them in a hot oven, and let them ſtand half an hour till they be coloured on both ſides. Then take down the oven lid, and let them ſtand to ſmoak. You muſt rub the butter well into the flour, then the eggs and cream, and then the currants.

Ratafia Cakes.

FIRST blanch, and then beat half a pound of ſweet almonds, and the ſame quantity of bitter almonds, in fine orange, roſe, or ratafia water, to keep the almonds from oiling. Take a pound of fine ſugar pounded and ſifted, and mix it with your almonds. Have ready the whites of four eggs well beaten, and mix them lightly with the almonds and ſugar. Put it into a preſerving-pan, and ſet it over a moderate fire. Keep ſtirring it one way until it be pretty hot, and when it be a little cool, roll it in ſmall rolls, and cut it into thin cakes. Dip your hands in flour, and ſhake them on them; give each of them a light tap with your finger, and put them on ſugar papers. Juſt before you put them into a ſlow oven ſift a little ſugar over them.

Nuns Cakes.

TAKE four pounds of the fineſt flour, and three pounds of double-refined ſugar beaten and ſifted. Mix them well together, and let them ſtand before the fire till you have prepared your other materials. Then beat four pounds of butter with your hand till it be as ſoft as cream; beat the yolks of thirty-five eggs and the whites of ſixteen, ſtrain off your eggs from the treads, and beat them and the butter together till they be finely incorporated. Put in four or five ſpoonfuls of orange flower or roſe water, and beat it again. Then take your flower and ſugar, with ſix ounces of carraway ſeeds, and ſtrew them in by degrees, beating it up for two hours together. You may put in as much tincture of cinnamon

mon as you pleaſe. Then butter your hoop, and let it ſtand three hours in a moderate oven. When you beat butter, you muſt always obſerve to do it with a cool hand, and always beat it in a deep earthen diſh one way.

Seed Cakes.

TAKE a pound of ſugar beaten and ſifted, the ſame quantity of butter, the ſame of well-dried flour, two ounces of carraway ſeeds, eight eggs, a nutmeg grated, and its weight of cinnamon. Firſt beat your butter to a cream, then put in your ſugar; beat the whites of your eggs half an hour, and mix them with your ſugar and butter. Then beat the yolks half an hour, and put the whites to them. A little before it goes to the oven, beat in your flour, ſpices, and ſeeds. The whole will take two hours beating. Put it into your hoop, and bake it two hours in a quick oven.

Queen Cakes.

BEAT and ſift a pound of loaf ſugar, take a pound of well dried flour, a pound of butter, eight eggs, half a pound of currants waſhed and picked, grate a nutmeg, and the ſame quantity of mace and cinnamon. Work your butter to a cream, and put in your ſugar. Beat the whites of your eggs near half an hour, and mix them with your ſugar and butter. Then beat your yolks near half an hour, and put them to your butter. Beat them exceedingly well together, and when they be ready for the oven, put in your flour, ſpice, and currants. Sift a little ſugar over them, and bake them in tins.

Currant Cakes.

DRY well before the fire a pound and a half of fine flour, take a pound of butter, half a pound of fine loaf ſugar well beaten and ſifted, four yolks of eggs, four ſpoonfuls of roſe water, the ſame of ſack, a little mace and a nutmeg grated. Beat the eggs well, and put them to the roſe water and ſack. Then put to them the ſugar and butter. Work them all together, ſtrew in the

the currants and flour, having taken care to have them ready warmed for mixing. You may make ſix or eight cakes of them; but mind to bake them of a fine brown, and pretty criſp.

Whigs.

PUT half a pint of warm milk to three quarters of a pound of fine flour, and mix in it two or three ſpoonfuls of light barm. Cover it up, and ſet it before the fire an hour, in order to make it riſe. Work into the paſte four ounces of ſugar, and the ſame quantity of butter. Make it into whigs with as little flour as poſſible, and a few ſeeds, and bake them in a quick oven.

Icings for Cakes.

TAKE a pound of double-refined ſugar pounded and ſifted fine, and mix it with the whites of twenty-four eggs, in an earthen pan. Whiſk them well for two or three hours till it looks white and thick, and then, with a thin broad board, or bunch of feathers, ſpread it all over the top and ſides of the cake. Set it at a proper diſtance before a clear fire, and keep turning it continually that it may not turn colour; but a cool oven is beſt, where an hour will harden it. Or you may make your icing thus: Beat the whites of three eggs to a ſtrong froth, beat a pound of Jordan almonds very fine with roſe-water, and mix your almonds with the eggs lightly together, then beat a pound of loaf ſugar very fine, and put it in by degrees. When your cake be enough, take it out, lay on your icing, and proceed as above directed.

CHAP. IV.

CUSTARDS AND CHEESECAKES.

Preliminary Hints and Obſervations.

THE greateſt care muſt be taken in the making of cuſtards, that your toſſing-pan be well tinned; and always remember to put a ſpoonful of water into your pan

pan, to prevent your ingredients ſticking to the bottom of it; and what we have here ſaid of cuſtards, muſt be attended to in the making of creams, of which we ſhall treat in the next chapter. Cheeſecakes muſt not be made long before they be put into the oven, particularly almond or lemon cheeſecakes, as ſtanding long will make them grow oily, and give them a diſagreeable appearance. They ſhould always be baked in ovens of a moderate heat; for if the oven be too hot, it will burn them, and ſpoil their beauty, and too ſlack an oven will make them look black and heavy. This is a matter, however, for which no preciſe rules can be given, and can be learned only by cautious practice, and the niceſt obſervations.

Baked Cuſtards.

BOIL a pint of cream with ſome mace and cinnamon, and when it be cold, take four yolks and two whites of eggs, a little roſe and orange flower water and ſack, and nutmeg and ſugar to your palate. Mix them well together, and bake them in cups.

Almond Cuſtards.

BLANCH and beat a quarter of a pound of almonds very fine, take a pint of cream, and two ſpoonfuls of roſe water. Then ſweeten it to your palate, and beat up the yolks of four eggs. Stir all together one way over the fire till it be thick, and then pour it into cups.

Plain Cuſtards.

SET a quart of good cream over a ſlow fire, with a little cinnamon, and four ounces of ſugar. When it has boiled, take it off the fire, beat the yolks of eight eggs, and put to them a ſpoonful of orange flower water, to prevent the cream from cracking. Stir them in by degrees as your cream cools, put the pan over a very ſlow fire, ſtir it carefully one way till it be almoſt boiling, and then pour it into cups.

Or

Or you may make your cuſtards in this manner: Take a quart of new milk, ſweeten it to your taſte, beat up well the yolks of eight eggs and the whites of four. Stir them into the milk, and bake it in china baſons. Or put them in a deep china diſh, and pour boiling water round them, till the water be better than half way up their ſides; but take care the water does not boil too faſt, leſt it ſhould get into your cups, and ſpoil your cuſtards.

Orange Cuſtards.

HAVING boiled very tender the rind of half a Seville orange, beat it in a mortar till it be very fine, put to it a ſpoonful of the beſt brandy, the juice of a Seville orange, four ounces of loaf ſugar, and the yolks of four eggs. Beat them all well together for ten mintues, and then pour in by degrees a pint of boiling cream. Keep beating them till they be cold, then put them in cuſtard cups, and ſet them in an earthen diſh of hot water. Let them ſtand till they be ſet, then take them out, and ſtick preſerved orange on the top. They may be ſerved up either hot or cold.

Lemon Cuſtards.

TAKE half a pound of double-refined ſugar, the juice of two lemons, the out-rind of one pared very thin, the inner-rind of one boiled tender and rubbed through a ſieve, and a pint of white wine. Let them boil a good while, then take out the peel and a little of the liquor, and ſet it to cool. Pour the reſt into the diſh you intend for it, beat four yolks and two whites of eggs, and mix them with your cool liquor. Strain them into your diſh, ſtir them well up together, and ſet them on a ſlow fire in boiling water. When it be enough, grate the rind of a lemon all over the top, and you may brown it over with a hot ſalamander. This, like the former, may be eaten either hot or cold.

Beeſt

Beeſt Cuſtards.

SET a pint of beeſt over the fire, with a little cinnamon, or three bay-leaves, and let it be boiling hot. Then take it off, and have ready mixed a ſpoonful of flour, and the ſame of thick cream. Pour the hot beeſt upon it by degrees, mix it exceedingly well together, and ſweeten it to your taſte. You may bake it in either cruſts or cups.

Cheeſecakes.

PUT a ſpoonful of rennet into a quart of new milk, and ſet it near the fire. Let the milk be blood warm, and when it be broken, drain the curd through a coarſe ſieve. Now and then break the curd gently with your fingers, and rub into it a quarter of a pound of butter, the ſame quantity of ſugar, a nutmeg, and two Naples biſcuits grated; the yolks of four eggs and the white of one, and an ounce of almonds well beaten with two ſpoonfuls of roſe water, and the ſame of ſack. Clean ſix ounces of currants well, and put them into your curd. Mix all well together, and ſend it to the oven.

Citron Cheeſecakes.

BEAT the yolks of four eggs, and mix them with a quart of boiled cream. When it be cold, ſet it on the fire, and let it boil till it curds. Blanch ſome almonds, beat them with orange flower water, put them into the cream, with a few Naples biſcuits, and green citron ſhred fine. Sweeten it to your taſte, and bake them in cups.

Lemon Cheeſcakes.

BOIL very tender the peel of two large lemons, and pound it well in a mortar, with a quarter of a pound of loaf-ſugar, the yolks of ſix eggs, half a pound of freſh butter, and a little curd beat fine. Pound and mix all together, lay a puff-paſte on your patty-pans, fill them half full, and bake them. Orange

cheeſecakes

cheeſecakes are done the ſame way; but then you muſt boil the peel in two or three waters, to deprive it of its bitter taſte.

Almond Cheeſecakes.

BLANCH four ounces of Jordan almonds, and put them into cold water. Beat them with roſe water, in a marble mortar or wooden bowl, and put to it four ounces of ſugar, and the yolks of four eggs beat fine. Work it in the bowl or mortar till it becomes frothy and white, and then make a rich puff paſte in this manner: Take half a pound of flour, a quarter of a pound of butter, and rub a little of the butter into the flour. Mix it ſtiff with a little cold water, then roll your paſte ſtraight out, throw over it a little flour, and lay over it one-third of your butter in thin bits. Throw a little more flower over the butter, and do ſo for three times. Then put your paſte in your tins, fill them, grate ſugar over them, and put them in a gentle oven to bake.

Curd Cheeſecakes.

BEAT half a pint of good curds with four eggs, three ſpoonfuls of rich cream, half a nutmeg grated, and a ſpoonful of ratifia, roſe, or orange water. Put to them a quarter of a pound of ſugar, and half a pound of currants well waſhed and dried before the fire. Mix them all well together, put a good cruſt into your patty-pans, and bake them.

Bread Cheeſecakes.

HAVING ſliced a penny loaf as thin as poſſible, pour on it a pint of boiling cream, and let it ſtand two hours. Then take eight eggs, half a pound of butter, and a nutmeg grated. Beat them well together, and put in half a pound of currants well waſhed and dried before the fire, and a ſpoonful of white wine or brandy. Then bake them in patty-pans or raiſed cruſt.

Rice

Rice Cheeſecakes.

TAKE four ounces of rice, and having boiled it till it be tender, put it in a ſieve to drain. Then put in four eggs well beaten, half a pound of butter, half a pint of cream, ſix ounces of ſugar, a nutmeg grated, and a glaſs of brandy or ratafia water. Beat them all well together, and put them into raiſed cruſts, and bake them.

Fine Cheeſecakes.

WARM a pint of cream, and put to it five quarts of milk warm from the cow. Then put to it rennet, give it a ſtir about, and when it be turned, put the curd into a linnen cloth or bag. Let it drain well away from the whey, but do not ſqueeze it too much. Then put it into a mortar, and break the curd as fine as butter. Put to the curd half a pound of ſweet almonds blanched and beat exceedingly fine, and half a pound of macaroons beat very fine; but if you have no macaroons, uſe Naples biſcuits. Then add to it the yolks of nine eggs beaten, a nutmeg grated, two perfumed plums diſſolved in roſe or orange flower water, and half a pound of fine ſugar. Mix all well together, then melt a pound and a quarter of butter, and ſtir it well in. Then make a puff paſte in this manner: Take a pound of fine flour, wet it with cold water, roll it out, put into it by degrees a pound of freſh butter, and ſhake a little flour on each coat as you roll it. Then proceed to finiſh your cake in the manner before directed. If you have any diſlike to the perfumed plums, you may leave them out.

CHAP.

CHAP. V.

CREAMS AND JAMS.

Steeple Cream.

TAKE two ounces of ivory, and five ounces of hartſhorn, and put them in a ſtone bottle. Fill it up to the neck with water, and put in a ſmall quantity of gum-arabic and gum tragacanth. Then tie up the bottle very cloſe, and ſet it into a pot of water, with hay at the bottom of it. Let it ſtand ſix hours, then take it out, and let it ſtand an hour before you open it, leſt it fly in your face. Then ſtrain it, and it will be a ſtrong jelly. Take a pound of blanched almonds beat very fine, and mix it with a pint of thick cream. Let it ſtand a little, then ſtrain it out, and mix it with a pound of jelly. Set it over the fire till it be ſcalding hot, and ſweeten it to your taſte with double-refined ſugar. Then take it off, put in a little amber, and pour it into ſmall high gallipots like a ſugar-loaf at top. When they be cold, turn them out, and lay cold whipt cream about them in heaps. Take care that it be not ſuffered to boil after the cream be put into it.

Piſtachio Cream.

TAKE out the kernels of half a pound of piſtachio nuts, and beat them in a mortar with a ſpoonful of brandy. Put them into a toſſing-pan, with a pint of good cream, and the yolks of two eggs beat fine. Stir it gently over a ſlow fire till it grows thick, and then put it into a china ſoup plate. When it grows cold, ſtick it all over with ſmall pieces of the nuts, and it will be ready for table.

Hartſhorn Cream.

BOIL four ounces of hartſhorn ſhavings in three pints of water till it be reduced to half a pint, and run it through a jelly bag. Then put to it a pint of cream, and let it juſt boil up. Put it into jelly glaſſes, let it

ſtand till it be cold, and then, by dipping your glaſſes into ſcalding water, it will ſlip out whole. Then ſtick them all over with ſlices of almonds cut lengthways. It eats well, like flummery, with white wine and ſugar.

Burnt Cream.

TAKE a little lemon-peel ſhred fine, and boil it with a pint of cream and ſome ſugar. Then take the yolks of ſix eggs and the whites of four, and beat them ſeparately. Put in your eggs as ſoon as your cream be cooled, with a ſpoonful of orange flower water, and one of fine flower. Set it over the fire, keep ſtirring it till it be thick, and then put it into a diſh. When it be cold, ſift a quarter of a pound of fine ſugar all over it, and ſalamander it till it be very brown.

Barley Cream.

BOIL a ſmall quantity of pearl-barley in milk and water till it be tender, and then ſtrain the liquor from it. Put your barley into a quart of cream, and let it boil a little. Then take the whites of five eggs, and the yolk of one, beaten with a ſpoonful of fine flour, and two ſpoonfuls of orange flower water. Then take the cream off the fire, mix in the eggs by degrees, and ſet it over the fire again to thicken. Then ſweeten it to your taſte, and pour it into baſons for uſe.

Ice Cream.

TAKE twelve ripe apricots, pare, ſtone, and ſcald them, and beat them fine in a marble mortar. Put to them ſix ounces of double-refined ſugar, a pint of ſcalding cream, and work it through a hair ſieve. Put it into a tin that has a cloſe cover, and ſet it in a tub of ice broken ſmall, and a large quantity of ſalt put among it. When you ſee your cream grows thick round the edges of your tin, ſtir it, and ſet it in again till it grows quite thick. When your cream be all frozen up, take it out of your tin, and put it into the mould you intend it to be turned out of. Then put on the lid, and have ready another tub, with ſalt and

ice in it as before. Put your mould in the middle, and lay your ice under and over it. Let it ſtand four or five hours, and dip your tin in warm water when you turn it out; but if it be ſummer, remember not to turn it out till the moment you want it. If you have not apricots, any other fruit will anſwer the purpoſe, provided you take care to work them very fine in your mortar.

A Triſle.

COVER the bottom of a diſh or bowl with Naples biſcuits broken into pieces, macaroons broken in half, and ratafia cakes. Juſt wet them all through with ſack, then make a good boiled cuſtard, not too thick, and when cold, put it over it, and then a ſyllabub over that. You may garniſh it with flowers, ratafia cakes, and currant jelly.

Others make it in this manner: Having placed three large macaroons in the middle of a diſh, pour as much white wine over them as will perfectly moiſten them. Then take a quart of cream, and put in as much ſugar as will ſweeten it; but firſt rub your ſugar over the rind of a lemon to fetch out the eſſence. Put your cream into a pot, mill it to a ſtrong froth, and lay as much froth upon a ſieve as will fill the diſh you intend to put your triſle into. Put the remainder of your cream into a toſſing-pan, with a ſtick of cinnamon, the yolks of four eggs well beaten, and as much ſugar as will ſweeten it. Set them over a gentle fire, ſtir it one way till it be thick, and then take it off the fire. Pour it upon your macaroons, and when it be cold, put on your frothed cream, lay round it different coloured ſweetmeats, and figures of what ſort you pleaſe.

Tea Cream.

BOIL a quarter of an ounce of fine hyſon tea with half a pint of milk, then ſtrain out the leaves, and put to the milk half a pint of cream, and two ſpoonfuls of rennet. Set it over ſome hot embers in the diſh

diſh in which you intend to ſend it to table, and cover it with a tin plate. When it be thick, it will be enough. You may garniſh it with ſweetmeats.

Ratafia Cream.

BOIL ſix large laurel-leaves in a quart of thick milk, with a little ratafia, and when it has boiled, throw away the leaves. Beat the yolks of five eggs with a little cold cream, and ſugar it to your taſte. Then thicken the cream with your eggs, ſet it over the fire again, but do not let it boil. Keep ſtiring it all the while one way, till it be thick, and then pour it into china diſhes, to cool for uſe.

Spaniſh Cream.

TAKE a quarter of a pint of roſe-water, and diſſolve it in three quarters of an ounce of iſinglaſs cut ſmall. Run it through a hair ſieve, and add to it the yolks of three eggs, beaten and mixed with half a pint of cream, two ſorrel leaves, and ſugar it to your taſte. Dip the diſh in cold water before you put in the cream, then cut it out with a jigging-iron, and lay it in rings round differently-coloured ſweetmeats.

Lemon Cream.

TAKE the rinds of two lemons pared very thin, the juice of three, and a pint of ſpring-water. Beat the whites of ſix eggs very fine, and mix them with the water and lemon. Then ſugar it to your taſte, and keep ſtirring it till it thickens, but take care that you do not ſuffer it to boil. Strain it through a cloth, beat the yolks of ſix eggs, and put it over the fire to thicken. Then pour it into a bowl, and put it into your glaſſes as ſoon as it be cold.

Orange Cream.

PARE off the rind of a Seville orange very fine, and ſqueeze the juice of four oranges. Put them into a toſſing-pan, with a pint of water, and eight ounces of ſugar. Beat the white of five eggs, and mix all,

and ſet them over the fire. Stir it one way till it grows thick and white, then ſtrain it through a gauze, and ſtir it till it be cold. Then beat the yolks of five eggs exceedingly fine, and put it into your pan, with ſome cream. Stir it over a very ſlow fire till it be ready to boil, then put it into a baſon to cool, and having ſtirred it till it be quite cold, put it into your glaſſes.

Raſpberry Cream.

RUB a quart of raſpberries, or raſpberry jam, through a hair ſieve, to take out the ſeeds, and mix it well with cream. Put in ſugar to your taſte, and then put it into a milk-pot to raiſe a froth with a chocolate-mill. As your froth riſes, take it off with a ſpoon, and lay it upon a hair ſieve. When you have got as much froth as you want, put what cream remains into a deep china diſh or punch bowl, pour your frothed cream upon it as high as it will lie on, and ſtick a light flower in the middle of it.

Chocolate Cream.

TAKE a quarter of a pound of the beſt chocolate, and having ſcraped it fine, put to it as much water as will diſſolve it. Then beat it half an hour in a mortar, and put in as much fine ſugar as will ſweeten it, and a pint and a half of cream. Mill it, and as the froth riſes, lay it on a ſieve. Put the remainder of your cream in poſſet glaſſes, and lay the frothed cream upon them.

Whipt Cream.

TAKE the whites of eight eggs, a quart of thick cream, and half a pint of ſack. Mix it together and ſweeten it to your taſte with double-refined ſugar. You may perfume it, if you pleaſe, with a little muſk or ambergriſe tied in a rag, and ſteeped a little in the cream. Whip it up with a whiſk, and ſome lemon-peel tied in the middle of the whiſk. Take the froth with a ſpoon, and lay it in your glaſſes or baſons. This makes a pretty appearance over fine tarts.

Pompadour

Pompadour Cream.

TAKE the whites of five eggs, and beat them to a ſtrong froth. Then put them into a toſſing-pan, with two ſpoonfuls of orange flower water, and two ounces of ſugar. Stir it gently for three or four minutes, then pour it into your diſh, and pour good melted butter over it. This is a pretty corner diſh for a ſecond courſe at dinner, and muſt be ſerved up hot.

Snow and Cream.

HAVING made a rich boiled cuſtard, put it into a china or glaſs diſh. Then take the whites of eight eggs beaten with roſe water and a ſpoonful of treble refined ſugar, till it be of a ſtrong froth. Put ſome milk and water into a broad ſtewpan, and as ſoon as it boils, take the froth off the eggs, lay it on the milk and water, and let it boil once up. Then take it off carefully, and lay it on your cuſtard. This is a pretty ſupper diſh.

Cream Cheeſe.

TO five quarts of afterings put one large ſpoonful of ſteep, and break it down light. Then put it upon a cloth on a ſieve bottom, and let it run till dry. Break it, and turn it in a clean cloth. Then put it into the ſieve again, and put on it a two pound weight, ſprinkle a little ſalt on it, and let it ſtand all night. Then lay it on a board to dry, and when it be dry, lay a few ſtrawberry leaves on it, and ripen it between two pewter diſhes in a warm place. Turn it, and put on freſh leaves every day.

Gooſeberry Jam.

CUT in two, and pick out the ſeeds of green walnut gooſeberries, gathered when they be full grown, but not ripe. Put them into a pan of water, green them, and put them in a ſieve to drain. Then beat them in a marble mortar, with their weight in ſugar. Take a quart of gooſeberries, boil them to a maſh in a

quart of water, ſqueeze them, and to every pint of liquor put a pound of fine loaf ſugar. Then boil and ſkim it, put in your green gooſeberries, and having boiled them till they be very thick, clear, and of a pretty green, put them into glaſſes.

Apricot Jam.

HAVING procured ſome of the ripeſt apricots, pare and cut them thin. Then infuſe them in an earthen pan till they be tender and dry. To every pound and a half of apricots, put a pound of double-refined ſugar, and three ſpoonfuls of water. Boil your ſugar to a candy height, and then put it upon your apricots. Stir them over a ſlow fire till they look clear and thick; but obſerve, that they muſt only ſimmer, and not boil. You may then put them into your glaſſes.

Strawberry Jam.

BRUISE very fine ſome ſcarlet ſtrawberries gathered when they be very ripe, and put to them a little juice of ſtrawberries. Beat and ſift their weight in ſugar, ſtrew it among them, and put them into the preſerving-pan. Set them over a clear ſlow fire, ſkim them, and boil them twenty-minutes, and then put them into glaſſes.

White Raſpberry Jam.

GATHER your raſpberries on a fine day, and when they be full ripe. Cruſh them fine, and ſtrew in their own weight of loaf ſugar, and half their weight of the juice of white currants. Boil them half an hour over a clear ſlow fire, ſkim them well, and put them into pots or glaſſes. Tie them down with brandy papers, and keep them dry. As ſoon as you have gathered your berries, ſtrew on your ſugar, and do not let them ſtand long before you boil them, if you wiſh their fine flavour ſhould be preſerved.

Red Raſpberry Jam.

OBSERVE the ſame precautions in gathering theſe as above recommended. Pick them very carefully from

from the ſtalks, cruſh them in a bowl with a ſilver or wooden ſpoon, then ſtrew in their own weight of loaf ſugar, and half their weight of red currant juice baked and ſtrained as for jelly. Then ſet them over a clear ſlow fire, boil them half an hour, ſkim them well, and keep ſtirring them all the time. Then put them into pots or glaſſes as above directed.

Black Currant Jam.

YOUR black currants muſt be gathered dry and full ripe, and picked clear from the ſtalks. Then bruiſe them well in a bowl, and to every two pounds of currants put a pound and a half of loaf ſugar finely beaten. Put them into a preſerving-pan, boil them half an hour, ſkim and ſtir them all the time, and then put them into pots.

CHAP. VI.

JELLIES AND SYLLABUBS.

Blanc Mange.

THIS jelly is made three different ways, the firſt of which is called *green*, and is thus prepared from iſinglaſs. Having diſſolved your iſinglaſs, put to it two ounces of ſweet and the ſame quantity of bitter almonds, with a ſufficient quantity of the juice of ſpinach to make it green, and a ſpoonful of French brandy. Put it over a ſtove fire till it be almoſt ready to boil, then ſtrain it through a gauze ſieve, and when it grows thick, put it into a melon mould, and the next day turn it out. You may uſe red and white flowers for a garniſh.

The ſecond method of preparing blanc mange is alſo from iſinglaſs. Take a quart of water, put into it an ounce of iſinglaſs, and let it boil till it be reduced to a

pint. Then put in the whites of four eggs, with two ſpoonfuls of rice-water to keep the eggs from poaching, and ſugar it to your taſte. Run it through a jelly bag, then put to it two ounces of ſweet, and one ounce of bitter almonds. Give them a ſcald in your jelly, and put them through a hair ſieve. Then put it into a china bowl, and the next day turn it out, ſtick it all over with almonds blanched and cut lengthways, and garniſh with flowers or green leaves.

The third kind of blanc mange is called *clear*, and is thus prepared. Skim off the fat, and ſtrain a quart of ſtrong calf's feet jelly. Then beat the whites of four eggs, and put them to your jelly. Set it over the fire, and keep ſtirring it till it boils. Then pour it into a jelly bag, and run it through ſeveral times till it be clear. Beat an ounce of ſweet and the ſame quantity of bitter almonds to a paſte, with a ſpoonful of roſe water ſqueezed through a cloth. Then mix it with a jelly, and add to it three ſpoonfuls of very good cream. Set it again over the fire, and keep ſtirring it till it be almoſt boiling. Then pour it into a bowl, ſtir it very often till it be almoſt cold, and then fill your moulds, having firſt wetted them.

Orange Jelly.

INTO two quarts of ſpring water put a pound of hartſhorn ſhavings, and let it boil till it be reduced to a quart. Then pour it clear off, and let it ſtand till it be cold. Take the rind of three oranges pared very thin, and the juice of ſix, and let them ſtand all night in half a pint of ſpring water. Then ſtrain them through a fine hair ſieve, melt the jelly, and pour the orange liquor to it. Sweeten it to your taſte with double-refined ſugar, and put to it a blade or two of mace, four or five cloves, half a ſmall nutmeg, and the rind of a lemon. Beat the whites of five or ſix eggs to a froth, mix it well with your jelly, and ſet it over a clear fire. Boil it three or four minutes, then run it through your jelly bags ſeveral times till it be clear; but take great

care

care that you do not ſhake it when you pour it into your bags.

Fruit in Jelly.

TAKE a baſon, put into it half a pint of clear ſtiff calf's feet jelly, and when it be ſet and ſtiff, lay in three fine ripe peaches, and a bunch of grapes with the ſtalk upwards. Put over them a few vine leaves, and then fill up your bowl with jelly. Let it ſtand till the next day, and then ſet your baſon to the brim in hot water. As ſoon as you perceive it gives way from the baſon, lay your diſh over it, and turn your jelly carefully upon it. You may uſe flowers for your garniſh.

Calf's Feet Jelly.

TAKE two calf's feet, and boil them in a gallon of water till it comes to a quart. When it be cold, ſkim off all the fat, and take the jelly up clean. Leave what ſettling may remain at the bottom, and put the jelly into a ſaucepan, with a pint of mountain wine, half a pound of loaf ſugar, and the juice of four lemons. Beat up ſix or eight whites of eggs with a wiſk, then put them into the ſaucepan, ſtir all well together till it boils, and let it boil a few minutes. Pour it into a large flannel bag, and repeat it till it runs clear. Then have ready a large China baſon, and put into it lemon-peel cut as thin as poſſible. Let the jelly run into the baſon, and the lemon-peel will give it an amber colour, and a fine flavour. Then fill your glaſſes.

A Turkey in Jelly.

BOIL as fine a turkey as you can get and let it ſtand till it be cold. Have ready a jelly made thus: Skin a fowl, and take off all the fat; but do not cut it in pieces, nor break all the bones. Take four pounds of a leg of veal without either fat or ſkin, and put it into a well tinned ſaucepan. Put to it full three quarts of water, and ſet it on a very clear fire till it begins to ſimmer; but be ſure to ſkim it well, and take great care that it does not boil. Put to it two large blades of

mace, half a nutmeg, and twenty corns of white pepper, with a little bit of lemon-peel. Let it ſimmer ſix or ſeven hours, and when you think the jelly be ſtiff enough, which may be known by taking a little out to cool, be ſure to ſkim off all the fat, if any, but do not ſtir the meat in the ſaucepan. A quarter of an hour before it be done, throw in a large tea ſpoonful of ſalt, and ſqueeze in the juice of half a fine Seville orange or lemon. When you think it be enough, ſtrain it off through a clean ſieve; but do not pour it off clean from the bottom, for fear of ſettlings. Lay the turkey in the diſh in which you intend to ſend it to table, and then pour your jelly over it. Let it ſtand till it be quite cold, and then ſend it to table. A few naſturtium flowers, ſtuck in different parts of it, give it a pretty appearance; but theſe, as well as lemon, and all other kinds of garniſh, are merely at the will of fancy. All ſorts of birds and fowls may be done in this manner, and are very pretty diſhes for a ſupper or cold collation.

Gilded Fiſh in Jelly.

FILL two large fiſh-moulds with clear blanc mange, made as directed in the beginning of this chapter. When it be cold, turn them out, and gild them with leaf-gold, or ſtrew them over with gold and ſilver bran mixed. Then lay them on a ſoup-diſh, and fill it with thin clear calf's feet jelly, which muſt be ſo thin as to admit the fiſh to ſwim in it. If you have no jelly, Liſbon, or any kind of pale made wine, will anſwer the purpoſe.

Black Currant Jelly.

GATHER your currants on a dry day, when they be ripe, ſtrip them off the ſtalks, and put them into a large ſtewpot. Put a quart of water to every ten quarts of currants, tie a paper over them, and ſet them in a cool oven for two hours. Then ſqueeze them through a very fine cloth, and to every quart of juice add a pound and a half of loaf-ſugar broken into ſmall pieces. Stir it gently till the ſugar be melted, and when it boils, ſkim

ſkim it well. Let it boil pretty quick for half an hour over a clear fire, then pour it into pots, and put brandy papers over them.

Red Currant Jelly.

GATHER your currants, and ſtrip them off the ſtalks, as before directed. Put them into a large ſtew-pot, tie paper over them, and let them ſtand an hour in a cool oven. Then ſtrain them through a cloth, and to every quart of juice add a pound and a half of loaf ſugar broken into ſmall lumps. Stir it gently over a clear fire till your ſugar be melted, ſkim it well, and let it boil pretty quick for twenty minutes. Then pour it hot into your pots; for if you let it ſtand to cool, it will break the jelly, and will not ſet ſo well as when it be hot. Put brandy papers over them, and keep them in a dry place. You may, in the ſame manner, if you chooſe it, make a pretty jelly of half white and half red currants.

Ribband Jelly.

TAKE four calf's feet, take out the great bones, and put the feet into a pot with ten quarts of water, three ounces of hartſhorn, the ſame quantity of iſinglaſs, a nutmeg quartered, and four blades of mace. Boil it till it comes to two quarts, then ſtrain it through a flannel bag, and let it ſtand twenty-four hours. Then ſcrape off all the fat from the top very clean, ſlice the jelly, and put to it the whites of ſix eggs beaten to a froth. Boil it a little, and ſtrain it through a flannel bag. Then run the jelly into little high glaſſes, and run every colour as thick as your finger; but obſerve, that one colour muſt be thoroughly cold before you put on another; and that which you put on muſt be but blood-warm, otherwiſe they will mix together. You muſt colour red with cochineal, green with ſpinach, yellow with ſaffron, blue with ſyrup of violets, white with thick cream, and ſometimes the jelly by itſelf.

Hen and Chickens in Jelly.

HAVING made ſome flummery with plenty of ſweet almonds in it, colour part of it brown with chocolate, and put it into a mould of the ſhape of a hen. Then colour ſome more flummery with the yolk of a hard egg beat as fine as poſſible, and leave ſome of your flummery white. Then fill the moulds of ſeven chickens, three with white flummery, three with yellow, and one of the colour of the hen. When they be cold, turn them into a deep diſh, and put round them lemon-peel boiled tender, and cut like ſtraw. Then put a little clear calf's feet jelly under them, to keep them to their places. Let it ſtand till it be ſtiff, and then fill up your diſh with more jelly.

Hartſhorn Jelly.

TAKE half a pound of hartſhorn, and boil it in three quarts of water over a gentle fire till it becomes a jelly. If you take out a little to cool, and it hangs on the ſpoon, it is enough. Strain it while it be hot, and put it in a well-tinned ſaucepan. Put to it a pint of Rheniſh wine, and a quarter of a pound of loaf ſugar. Beat the whites of four eggs or more to a froth, ſtir it all together, that the whites may mix well with the jelly, and pour it in as if you were cooling it. Let it boil two or three minutes, then put in the juice of three or four lemons, and let it boil a minute or two longer. When it be finely curdled, and of a pure white colour, pour your jelly into a ſwan-ſkin jelly-bag over a bowl or a baſon. Strain it in this manner ſeveral times till it be as clear as rock-water, and then fill your glaſſes with a ſpoon. Have ready the thin rind of ſome lemons, and when you have filled half your glaſſes, throw your peel into the baſon. When your jelly be all run out of the bag into the baſon, fill the reſt of your glaſſes with a clean ſpoon, and the lemon-peel will give your jelly a fine amber colour. No rule is to be given for putting in the ingredients, as taſte and fancy only can determine it; but moſt people like to have them ſweet, and indeed they are inſipid if they be not ſo.

Flummery,

Flummery.

TAKE an ounce of bitter, and the ſame quantity of ſweet almonds, put them into a baſon, and pour over them ſome boiling water to make the ſkins come off. Then ſtrip off the ſkins, and throw the kernels into cold water. Take them out, and beat them in a marble mortar, with a little roſe water to keep them from oiling, and when they be beat, put them into a pint of calf's feet ſtock. Set it over the fire, and ſweeten it to your taſte with loaf ſugar. As ſoon as it boils, ſtrain it through a piece of muſlin or gauze, and when it be a little cold, put it into a pint of thick cream, and keep ſtirring it often till it grows thick and cold. Wet your moulds in cold water, and pour in the flummery. Let them ſtand about ſix hours before you turn them out; and if you make your flummery ſtiff, and wet your moulds, it will turn out without putting them into warm water, which will be a great advantage to the look of the figures, as warm water gives a dullneſs to the flummery.

French Flummery.

BEAT half an ounce of iſinglaſs fine, put to it a quart of cream, and mix them well together. Let it boil ſoftly over a ſlow fire for a quarter of an hour, and keep ſtirring it all the time. Then take it off, ſweeten it to your taſte, and put in a ſpoonful of roſe water, and another of orange flower water. Strain it, and pour it into a glaſs or baſon, or whatever elſe you pleaſe, and when it be cold, turn it out.

Green Melon in Flummery.

PUT plenty of bitter almonds into a little ſtiff flummery, and add to it as much juice of ſpinach as will make it of a fine pale green. When it becomes as thick as good cream, wet your melon mould and put it in. Then put a pint of clear calf's feet jelly into a large baſon, and let them ſtand till the next day. Then turn out your melon, and lay it down in the middle of your baſon of jelly. Then fill up your baſon

ſon with jelly that is beginning to ſet, and let it ſtand all night. The next day, turn it out the ſame way as the fruit in jelly. Make a garland of flowers, and put it on your jelly.

Solomon's Temple in Flummery.

DIVIDE a quart of ſtiff flummery into three parts, and make one part a pretty thick colour with a little cochineal bruiſed fine, and ſteeped in French brandy. Scrape an ounce of chocolate very fine, diſſolve it in a little ſtrong coffee, and mix it with another part of your flummery, to make it a light ſtone colour. The laſt part muſt be white. Then wet your temple mould, and fit it in a pot to ſtand even. Fill the top of the temple with red flummery for the ſteps, and the four points with white. Then fill it up with chocolate flummery, and let it ſtand till the next day. Then looſen it round with a pin, and ſhake it looſe very gently; but do not dip your mould in warm water, as that will take off the gloſs, and ſpoil the colour. When you turn it out, ſtick a ſmall ſprig of flowers, down from the top of every point, which will not only ſtrengthen it, but alſo give it a pretty appearance. Lay round it rock candy ſweetmeats.

Eggs and Bacon in Flummery.

MAKE part of a pint of ſtiff flummery of a pretty pink colour with cochineal. Then dip a potting-pan in cold water, and pour in red flummery to the thickneſs of a crown piece; then the ſame of white flummery, and another of red, and twice the thickneſs of white flummery at the top. Remember that one layer muſt be ſtiff and cold before you put on another. Then take five tea-cups, and put a large ſpoonful of white flummery into each of them, and let them ſtand all night. Then turn your flummery out of your potting-pots, on the back of a plate, with cold water. Cut your flummery into thin ſlices, and lay it on a China diſh. Then turn your flummery out of your cups on the

the diſh, and take a bit out of the top of every one, and lay in half a preſerved apricot, which will confine the ſyrup from diſcolouring the ſlummery, and make it look like the yolk of a poached egg. You may garniſh with flowers, or what your fancy leads you to.

A Hedge Hog.

BEAT well in a mortar two pounds of blanched almonds, with a little canary and orange flower water to keep them from oiling. Having made them into a ſtiff paſte, beat in the yolks of twelve eggs and ſeven whites. Put to it a pint of cream, ſweeten it with ſugar, and ſet it on a ſlow fire. Keep it conſtantly ſtirring till it be thick enough to make into the form of a hedge-hog. Then ſtick it full of blanched almonds, ſlit and ſtuck up like the briſtles of a hedge-hog, and then put it into a diſh. Take a pint of cream, and the yolks of four eggs beat up, and ſweeten them with ſugar to your palate. Stir them together over a ſlow fire till it be quite hot, and then pour it into the diſh round the hedge-hog, and let it ſtand till it be cold.

Savory Jelly.

PUT into a ſtew-pan ſome ſlices of lean veal and ham, with a carrot and turnip, or two or three onions. Cover it, and let it ſweat on a ſlow fire, till it be of as deep a brown as you would have it. Then put to it a quart of very clear froth, ſome whole pepper, mace, a very little iſinglaſs, and ſalt to your palate. Let it boil ten minutes, then ſtrain it through a French ſtrainer, ſkim off all the fat, and put it to the whites of three eggs. Then run it ſeveral times through a jelly-bag till it be perfectly clear.

Solid Syllabubs.

PUT in a pint of white wine to a quart of rich cream, the juice of four lemons, and ſugar it to your taſte. Whip it up well, take off the froth as it riſes, and put it upon a hair ſieve. Let it ſtand till the next day in a cool place, then fill your glaſſes better than

half full with the thin, put on the froth, and heap it as high as you can. It will keep ſeveral days, and the bottom look clear.

Syllabub under the Cow.

PUT into a punch-bowl a pint of cider and a bottle of ſtrong beer. Grate in a ſmall nutmeg, and ſweeten it to your taſte. Then milk from the cow as much milk as will make a ſtrong froth. Then let it ſtand an hour, ſtrew over it a few currants well waſhed, picked, and plumped before the fire, and it will be fit for ſervice.

Whipt Syllabubs.

RUB a lump of loaf-ſugar on the outſide of a lemon, put it into a pint of thin cream, and ſweeten it to your taſte. Then put in the juice of a lemon, and a glaſs of Madeira wine, or French brandy. Mill it to a froth with a chocolate mill, and take it off as it riſes, and lay it into a hair ſieve. Then fill one half of your poſſet-glaſſes a little more than half full with white wine, and the other half of your glaſſes a little more than half full with red wine. Then lay on your froth as high as you can; but take care that it be well drained on your ſieve, otherwiſe it will mix with your wine, and your ſyllabub will be thereby ſpoiled.

Lemon Syllabubs.

RUB a quarter of a pound of loaf ſugar upon the out-rind of two lemons, till you have got all the eſſence out of them, and then put the ſugar into a pint of cream, and the ſame quantity of white wine. Squeeze in the juice of both lemons, and let it ſtand for two hours. Then mill it with a chocolate mill to raiſe the froth, and take it off with a ſpoon as it riſes, or it will make it heavy. Lay it upon a hair ſieve to drain, then fill your glaſſes with the remainder, and lay on the froth as high as you can. Let them ſtand all night, and they will be clear at the bottom.

Everlaſting

Everlaſting Syllabubs.

TAKE half a pint of Rheniſh wine, half a pint of ſack, with the juice of two large Seville oranges, and put them into two pints and a half of thick cream. Grate in juſt the yellow rind of three lemons, and put in a pound of double-refined ſugar well beaten and ſifted. Mix all together, with a ſpoonful of orange flower water, and with a whiſk beat it well together for half an hour. Then, with a ſpoon, take off the froth, and lay it on a ſieve to drain, and then fill your glaſſes. Theſe will keep better than a week, and ſhould always be made the day before they be wanted. The beſt way to whip a ſyllabub is, have a fine large chocolate mill, which you muſt keep on purpoſe, and a large deep bowl to mill them in, as this way they will be done the quicker, and the froth be the ſtronger. For the thin that be left at the bottom, have ready ſome calf's feet jelly boiled and clarified, in which muſt be nothing but the calf's feet boiled to a hard jelly. When it be cold, take off the fat, clear it with the whites of eggs, run it through a flannel bag, and mix it with the clear that was left of the ſyllabub. Sweeten it to your palate, and give it a boil; then pour it into baſons, or what you pleaſe. When cold, turn it out, and it will be a fine flummery.

CHAP. VII.

PRESERVING.

Preliminary Hints and Obſervations.

IN making of ſyrups for preſerves, take care to pound your ſugar, and let it diſſolve in the ſyrup before you ſet it on the fire, as it will make the ſcum riſe well, and your ſyrup will be of a better colour. It is a great fault to boil any kind of ſyrups or jellies too high, as it makes them dark and cloudy. Never keep green

ſweetmeats longer in the firſt ſyrup than directed, as it will ſpoil their colour; and the ſame precaution will be neceſſary in the preſerving of oranges and lemons. When you preſerve cherries, damſons, or any other ſort of ſtone-fruits, put over them mutton ſuet rendered to keep out the air; for if any air gets to them, it will give them a ſour taſte, and ſpoil the whole. Wet ſweetmeats muſt be kept in a dry and cool place; for a damp place will mould them, and a hot place will deprive them of their virtue. It is a good method to dip writing-paper into brandy, and lay it cloſe to the ſweetmeats. They ſhould be tied well down with white paper, and two folds of cap-paper, to keep out the air, as nothing can be a greater fault than leaving the pots open, or tying them down careleſsly.

Gooſeberries.

IF your intention be to preſerve your gooſeberries whole without ſtoning them, take the largeſt you can get, and pick off the black eye, but not the ſtalk. Then ſet them over the fire in a pot of water to ſcald, but take care they do not boil, for that will break and ſpoil them. When they be tender, take them up, and put them into cold water. Then take a pound and a half of double-refined ſugar to a pound of gooſeberries, and clarify the ſugar with water, a pint to a pound of ſugar. When your ſyrup be cold, put the gooſeberries ſingly into your preſerving-pan, put the ſyrup to them, and ſet them on a gently fire. Let them boil, but not ſo faſt as to break them; and when they have boiled, and you perceive that the ſugar has entered them, take them off, cover them with white paper, and ſet them by till the next day. Then take them out of the ſyrup, and boil the ſyrup till it begins to be ropy. Skim it, and put it to them again. Then ſet them on a gentle fire, and let them ſimmer gently till you perceive the ſyrup will rope. Then take them off, ſet them by till they be cold, and then cover them with brandy paper. Then boil ſome gooſeberries in fair

fair water, and when the liquor be ſtrong enough, ſtrain it out. Let it ſtand to ſettle, and to every pint, take a pound of double-refined ſugar, and make a jelly of it. When the gooſeberries be cold, put them in glaſſes, cover them with the jelly, and cloſe them down properly.

Green gooſeberries may thus be preſerved in imitation of hops. Take the largeſt green walnut gooſeberries you can get; and cut them at the ſtalk-end in four quarters. Leave them whole at the bloſſom end, take out all the ſeeds, and put five or ſix one in another. Take a needleful of ſtrong thread, with a large knot at the end; run the needle through the bunch of gooſeberries, tie a knot to faſten them together, and they will reſemble hops. Put cold ſpring-water into your pan, with a large handful of vine leaves at the bottom; then three or four layers of gooſeberries, with plenty of vine leaves between every layer, and over the top of your pan. Cover it ſo that no ſteam can get out, and ſet them on a ſlow fire. Take them off as ſoon as they be ſcalding hot, and let them ſtand till they be cold. Then ſet them on again till they be of a good green, then take them off, and let them ſtand till they be quite cold. Put them into a ſieve to drain, and make a thin ſyrup thus. To every pint of water, put in a pound of common loaf ſugar, and boil it and ſkim it well. When it be about half cold, put in your gooſeberries, and let them ſtand till the next day. Then give them one boil a-day for three days. Then make a ſyrup thus: To every pint of water put in a pound of fine ſugar, a ſlice of ginger, and a lemon-peel cut lengthways exceedingly fine. Boil and ſkim it well, give your gooſeberries a boil in it, and when they be cold, put them into glaſſes or pots, lay brandy paper over them, and tie them up cloſe.

Red gooſeberries are thus preſerved. Take a pound of loaf-ſugar, put it into a preſerving-pan, with as much water as will diſſolve it, and boil and ſkim it well. Then put in a quart of rough red gooſeberries, and let

them boil a little. Set them by till the next day, then boil them till they look clear, and the ſyrup thick. Then put them into pots or glaſſes, and cover them with brandy paper.

Raſpberries.

IF it be the red ſort of raſpberries you intend to preſerve, gather them on a dry day when they be juſt turning red, with the ſtalks on, about an inch long. Lay them ſingly on a diſh, beat and ſift their weight of double-refined ſugar, and ſtrew it over them. To every quart of raſpberries take a quart of red currant jelly juice, and put to it its weight of double refined ſugar. Boil and ſkim it well, then put in your raſpberries, and give them a ſcald. Take them off, and let them ſtand for two hours. Then ſet them on again, and make them a little hotter. Proceed in this manner two or three times till they look clear; but do not let them boil, as that will make the ſtalks come off. When they be tolerably cool, put them into jelly glaſſes, with the ſtalks downwards. White raſpberries may be preſerved in the ſame manner, only uſing white currant juice inſtead of red.

Currants.

RED currants are thus preſerved in bunches. Stone them, and tie ſix or ſeven bunches together with a thread to a piece of ſplit deal, about four inches long. Weigh the currants, and put their weight of double-refined ſugar into your toſſing-pan, with a little water. Boil it till the ſugar flies. Then put the currants in, juſt give them a boil up, and cover them till next day. Then take them out, and either dry them or put them into glaſſes, with the ſyrup boiled up with a little of the juice of red currants. Put brandy paper over them, then other paper over that, and tie them down cloſe.

If you wiſh to preſerve white currants in bunches, proceed thus. Stone and tie them n bunches, as above directed.

directed. Put them into the preſerving-pan, with their weight of double-refined ſugar beaten and finely ſifted. Let them ſtand all night. Then take ſome pippins, pare, core, and boil them, and preſs them down with the back of a ſpoon, but do not ſtir them. When the water be ſtrong of the apple, add to it the juice of a lemon, and ſtrain it through a jelly-bag till it runs quite clear. To every pint of your liquor put a pound of double-refined ſugar, and boil it up to a ſtrong jelly. Then put it to your currants, and boil them till they look clear. Cover them in the preſerving-pan with paper till they be almoſt cold, and then put a bunch of currants into your glaſſes, and fill them up with jelly. When they be cold, wet papers in brandy, and lay over them; then put over them another paper, and tie them up cloſe.

Currants are thus preſerved for tarts. To every pound and a quarter of pickled currants take a pound of ſugar. Put your ſugar into a preſerving-pan, with as much juice of currants as will diſſolve it. As ſoon as it boils, ſkim it, and put in your currants, and boil them till they be clear. Put them into a jar, lay brandy paper over them, and tie them down cloſe.

Green Codlins.

GREEN codlins will keep all the year, if preſerved in this manner. Gather them when they be about the ſize of a walnut, with the ſtalks and a leaf or two on them. Put a handful of vine leaves into a pan of ſpring-water; then put a layer of codlins, then of vine leaves, and ſo on till the pan be full. Cover it cloſe that no ſteam can get out, and ſet it on a ſlow fire. As ſoon as they be ſoft, take off the ſkins with a penknife, and then put them in the ſame water with the vine leaves, which muſt be quite cold, or it will be apt to crack them. Put in a little roach alum, and ſet them over a very ſlow fire till they be green, which will be in three or four hours. Then take them out, and lay them on a ſieve to drain. Make a good ſyrup, and give them a gentle boil once a day for three days.

Then put them into ſmall jars, with brandy paper over them, and tie them up tight.

Golden Pippins.

HAVING boiled the rind of an orange very tender, let it lay in water two or three days. Take a quart of golden pippins, pare, core, quarter, and boil them to a ſtrong jelly, and run it through a jelly-bag. Then take twelve pippins, pare them, and ſcrape out the cores. Put two pounds of loaf ſugar into a ſtew-pan with near a pint of water. When it boils, ſkim it, and put in your pippins, with the orange rind in thin ſlices. Let them boil faſt till the ſugar be very thick, and will almoſt candy. Then put in a pint of the pippin jelly, and boil them faſt till the jelly be clear. Then ſqueeze in the juice of a lemon, give it a boil, and put them into pots or glaſſes with the orange-peel.

Grapes.

PUT into a jar ſome cloſe bunches of grapes, but they muſt not be too ripe; it matters not whether they be red or white grapes. Put to them a quarter of a pound of ſugar-candy, and fill the jar with common brandy. Tie them up cloſe with a bladder, and ſet them in a dry place. Morello cherries may be preſerved in the ſame manner.

Walnuts.

WALNUTS may be preſerved either white, black, or green. To preſerve walnuts white, pare them till the white appears, and nothing elſe. As faſt as you do them, throw them into ſalt and water, and let them lie there till your ſugar be ready. Take three pounds of good loaf ſugar, put it into your preſerving-pan, ſet it over a charcoal fire, and put as much water as will juſt wet the ſugar. Let it boil, then have ready ten or a dozen whites of eggs ſtrained and beat up to a froth. Cover your ſugar with the froth as it boils, and ſkim it. Then boil it and ſkim it till it be as clear as cryſtal, and throw in your walnuts. Juſt give them a boil till they

they be tender, then take them out, and lay them in a diſh to cool. When they be cold, put them in your preſerving-pot, and when the ſugar be as warm as milk, pour it over them; and when they be quite cold, tie them up.

To preſerve walnuts black, you muſt take thoſe of the ſmaller kind; put them in ſalt and water, and change the water every day for nine days. Then put them in a ſieve, and let them ſtand in the air till they begin to turn black. Then put them into a jug, pour boiling water over them, and let them ſtand till the next day. Then put them into a ſieve to drain, ſtick a clove in each end of your walnut, put them into a pan of boiling water, and let them boil five minutes. Then take them up, make a thin ſyrup, and ſcald them in it three or four times a day, till your walnuts be black and bright. Then make a thick ſyrup with a few cloves, and a little ginger cut in ſlices. Skim it well, put in your walnuts, boil them five or ſix minutes, and then put them into your jars. Lay brandy paper over them, and tie them down cloſe with a bladder. They will eat better the ſecond year of their keeping than in the firſt, as their bitterneſs goes off with time.

To preſerve walnuts green, you muſt wipe them very dry, and lay them in ſalt and water twenty-four hours. Then take them out, and wipe them very clean. Have ready a ſkillet of boiling water, throw them in, let them boil a minute, and then take them out. Lay them on a coarſe cloth, and boil your ſugar as directed for the white walnuts; then juſt give your walnuts a ſcald in the ſugar, take them up, and lay them to cool. Put them into your preſerving-pot, and proceed as directed for white walnuts.

Cucumbers.

TAKE the greeneſt cucumbers, and the moſt free from ſeeds you can get; ſome ſmall, to preſerve whole, and others large to cut into pieces. Put them into ſtrong ſalt and water in a ſtraight-mouthed jar, with a cabbage-leaf to keep them down. Set them in a warm

place till they be yellow, then wash them out, and set them over the fire in fresh water, with a little salt, and a fresh cabbage-leaf over them. Cover the pan very close, but take care they do not boil. If they be not of a fine green, change your water, and that will help them. Then cover them as before, and make them hot. When they become of a good green, take them off the fire, and let them stand till they be cold. Then cut the large ones in quarters, take out the seeds and soft part, then put them into cold water, and let them stand two days; but change the water twice every day to take out the salt. Take a pound of single-refined sugar, and half a pint of water. Set it over the fire, and when you have skimmed it clean, put in the rind of a lemon, and an ounce of ginger, with the outside scraped off. When your syrup be pretty thick, take it off; and when it be cold, wipe the cucumbers dry, and put them in. Boil the syrup once in two or three days for three weeks, and strengthen the syrup, if required; for the greatest danger of spoiling them is at first. When you put the syrup to your cucumbers, be sure that it be quite cold.

Green Gage Plums.

PUT into a pan the finest plums you can get just before they be ripe. Put vine leaves at the bottom of your pan, then a layer of plums, and thus plums and vine leaves alternately till your pan be almost full. Then fill it with water, set them over a slow fire, and when they be hot, and their skins begin to break, take them off, and take the skins off carefully. Put them on a sieve as you do them, then lay them in the same water, with a layer of leaves between, as you did at the first, and cover them very close, so that no steam can get out. Hang them at a great distance from the fire till they be green, which will be five or six hours at least. Then take them carefully up, lay them on a hair sieve to drain, make a good syrup, and give them a gentle boil in it twice a day for two days. Take them out

out, and put them into a fine clear ſyrup; put brandy paper over them, and tie them down cloſe.

Damſons.

CUT your damſons into pieces, and put them in a ſkillet over the fire, with as much water as will cover them. When they be boiled, and the liquor pretty ſtrong, ſtrain it out, and add to every pound of the damſons, wiped clean, a pound of ſingle-refined ſugar. Put one third of your ſugar into the liquor, ſet it over the fire, and when it ſimmers, put in the damſons. Let them have one good boil, and take them off for half an hour covered up cloſe. Then ſet them on again, and let them ſimmer over the fire after turning them. Then take them out, put them in a baſon, ſtrew all the ſugar that was left on them, and pour the hot liquor over them. Cover them up, let them ſtand till the next day, and then boil them up again till they be enough. Then take them up, and put them in pots; boil the liquor till it jellies, and pour it on them when it be almoſt cold. Put paper over them, and tie them up cloſe.

Morello Cherries.

HAVING gathered your cherries when they be full ripe, take off the ſtalks, and prick them with a pin. To every pound of cherries put a pound and a half of loaf ſugar. Beat part of your ſugar, ſtrew it over them, and let them ſtand all night. Diſſolve the reſt of your ſugar in half a pint of the juice of currants, ſet it over a ſlow fire, and put in the cherries with the ſugar, and give them a gentle ſcald. Then take them carefully out, boil your ſyrup till it be thick, and pour it upon your cherries.

Lemons.

FIRST pare your lemons very thin, then make a round hole on the top, of the ſize of a ſhilling, and take out all the pulps and ſkins. Rub them with ſalt, and put them into ſpring-water as you do them, which will prevent them from turning black. Let them lie

in

in it five or ſix days, and then boil them in freſh ſale and water fifteen minutes. Have ready made a thin ſyrup of a quart of water, and a pound of loaf ſugar. Boil them in it for five minutes once a day, for four or five days, and then put them in a large jar. Let them ſtand for ſix or eight weeks, and it will make them look clear and plump. Then take them out of that ſyrup, or they will mould. Make a ſyrup of fine ſugar, put as much water to it as will diſſolve it, boil and ſkim it, then put in your lemons, and boil them gently till they be clear. Put them into a jar with brandy paper over them, and tie them down cloſe.

Oranges.

CUT a hole out of a Seville orange at the ſtalk-end as large as a ſix-pence, and ſcoop out the pulp quite clean. Tie them ſeparately in muſlin, and lay them two days in ſpring-water. Change the water twice every day, and then boil them in the muſlin on a ſlow fire till they be quite tender. As the water waſtes, put more hot water into the pan, and keep them covered. Weigh the oranges before you ſcoop them, and to every pound put two pounds of double-refined ſugar, and a pint of water. Boil the ſugar and water, with the juice of the oranges, to a ſyrup. Skim it well, let it ſtand till it be cold, then put in the oranges, and let them boil half an hour. If they be not quite clear, boil them once a day for two or three days. Then pare and core ſome green pippins, and boil them till the water be ſtrong of the apple; but do not ſtir them, and only put them down with the back of a ſpoon. Strain the water through a jelly-bag till it be quite clear, and then, to every pint of water, put a pound of double-refined ſugar, and the juice of a lemon ſtrained fine. Boil it up to a ſtrong jelly, drain the oranges out of the ſyrup, and put them into glaſs jars, or pots of the ſize of an orange, with the holes upwards. Pour the jelly over them, cover them with papers dipped in brandy, and tie them cloſe down with a bladder. You may

may do lemons in this manner, if you prefer it to the method before directed.

Strawberries.

ON a dry day, gather the fineſt ſcarlet ſtrawberries, with their ſtalks on, before they be too ripe. Lay them ſeparately on a china diſh, beat and ſift twice their weight of double refined ſugar, and ſtrew it over them. Then take a few ripe ſcarlet ſtrawberries, cruſh them, and put them into a jar, with their weight of double-refined ſugar beat ſmall. Cover them cloſe, and let them ſtand in a kettle of boiling water till they be ſoft, and the ſyrup be come out of them. Then ſtrain them through a muſlin rag into a toſſing-pan, boil and ſkim it well, and when it be cold, put in your whole ſtrawberries, and ſet them over the fire till they be milk warm. Then take them off, and let them ſtand till they be quite cold. Then ſet them on again, and make them a little hotter, and do ſo ſeveral times till they look clear; but do not let them boil, as that will bring off their ſtalks. When the ſtrawberries be cold, put them into jelly-glaſſes, with the ſtalks downwards, and fill up your glaſſes with the ſyrup. Put over them papers dipped in brandy, and tie them down cloſe.

Pine-Apples.

TAKE pine-apples before they be ripe, and lay them five days in ſtrong ſalt and water. Then put into the bottom of a large ſaucepan a handful of vine leaves, and put in your pine-apples. Fill your pan with vine-leaves, and then pour on the ſalt and water they were laid in. Cover it up very cloſe, and ſet them over a ſlow fire. Let them ſtand till they be of a fine light green. Have ready a thin ſyrup, made of a quart of water, and a pound of double-refined ſugar. When it be almoſt cold, put it into a deep jar, and put in the pine-apples with their tops on. Let them ſtand a week, and take care that they be well covered with the ſyrup. It is a great fault to put any kind of fruit that is to be preſerved whole into thick ſyrup at firſt, as

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that makes it ſhrink, draws out the juice, and ſpoils it. When they have ſtood a week, boil your ſyrup again, and pour it carefully into your jar, leſt you break the tops of your pine-apples. Let it ſtand eight or ten weeks, and during that time give the ſyrup two or three boilings to keep it from moulding. Let your ſyrup ſtand till it be near cold before you put it on; and when your pine-apples look quite full and green, take them out of the ſyrup, and make a thick ſyrup of three pounds of double-refined ſugar, with as much water as will diſſolve it. Boil and ſkim it well, put a few ſlices of white ginger into it, and when it be nearly cold, pour it upon your pine-apples. Tie them down cloſe with a bladder, and they will keep many years without ſhrinking.

Berberries.

IF you intend to preſerve your berberries for tarts, proceed thus: Having picked the female branches clean from the ſtalks, take their weight in loaf-ſugar, and put them in a jar. Set them in a kettle of boiling water till the ſugar be melted, and the berberries quite ſoft. Then next day put them into a preſerving-pan, and boil them fifteen minutes. Then put them into jars, and tie them up cloſe.

Berberries are thus preſerved in bunches. Having procured the fineſt female berberries, pick out all the largeſt bunches, and then pick the reſt from the ſtalks. Put them in as much water as will make a ſyrup for your bunches. Boil them till they be ſoft, then ſtrain them through a ſieve, and to every pint of the juice, put a pound and a half of loaf ſugar. Boil and ſkim it well, and to every pint of ſyrup put half a pound of berberries in bunches. Boil them till they look very fine and clear, then put them carefully into pots or glaſſes, and tie them down cloſe with brandy paper.

Quinces.

QUINCES may be preſerved either whole, or in quarters, in this manner: Having pared them very thin

thin and round, (and cut into quarters if you chooſe it) put them into a ſaucepan, fill it with hard water, and lay your parings over your quinces to keep them down. Cover your ſaucepan cloſe, that no ſteam may get out, and ſet them over a ſlow fire till they be ſoft, and of a fine pink colour. Then let them ſtand till they be cold. Make a good ſyrup of double-refined ſugar, and boil and ſkim it well. Then put in your quinces, let them boil ten minutes, then take them off, and let them ſtand two or three hours. Then boil them till the ſyrup looks thick, and the quinces clear. Then put them into deep jars, and with brandy paper and leather over them, tie them up cloſe.

Peaches.

LET your peaches be the largeſt you can get, but not too ripe. Rub off the lint with a cloth, and then run them down the ſeam with a pin, ſkin deep, and cover them with French brandy. Tie a bladder over them, and let them ſtand a week. Then take them out, and make a ſtrong ſyrup for them. Boil and ſkim it well, then put in your peaches, and boil them till they look clear. Then take them out, and put them into pots or glaſſes. Mix the ſyrup with the brandy, and when it be cold, pour it on your peaches. Tie them cloſe down with a bladder, as your peaches will turn black ſhould the air get to them.

Apricots.

HAVING pared your apricots, thruſt out the ſtones with a ſkewer, and to every pound of apricots put a pound of loaf ſugar. Strew part of it over them, and let them ſtand till the next day. Then give them a gentle boil three or four different times, and let them cool between each time. Take them out of the ſyrup, one by one, the laſt time you boil them. Skim your ſyrup well, then pour it over your apricots, and tie them down cloſe with brandy paper and a bladder.

CHAP.

CHAP. VIII.

DRYING AND CANDYING.

Preliminary Hints and Obſervations.

EVERY kind of fruit, before you attempt to candy it, muſt be firſt preſerved, and dried in a ſtove or before the fire, that none of the ſyrup may remain in it. Then, having boiled your ſugar to the candy height, dip in your fruit, and lay them in diſhes in your ſtove to dry. Then put them in boxes for uſe, and take care to keep them in places neither damp nor hot.

Candied Caſſia.

TAKE as much of the powder of brown caſſia as will lie upon two ſhillings with as much muſk and ambergriſe as you think proper. The caſſia and perfume muſt be powdered together. Then take a quarter of a pound of ſugar, and boil it to a candy height. Then put in your powder, and mix it well together. Pour it into ſaucers, which muſt be buttered very thin, and when it be cold it will ſlip out.

Orange Marmalade.

CUT in two the cleareſt Seville oranges you can get; take out all the pulp and juice into a baſon, and pick all the ſkins and ſeeds out of it. Boil the rinds in hard water till they be tender, and change the water two or three times while they be boiling. Then pound them in a marble mortar, and add to it the juice and pulp. Then put them into the preſerving-pan with double its weight of loaf ſugar, and ſet it over a ſlow fire. Boil it rather more than half an hour, put it into pots, cover it with brandy paper, and tie it cloſe down.

Apricot

Apricot Marmalade.

ALL thoſe apricots that are not good enough for preſerves, or are too ripe for keeping, will anſwer this purpoſe. Boil them in ſyrup till they will maſh, and then beat them in a marble mortar to a paſte. Take half their weight of loaf ſugar, and put juſt water enough to it to diſſolve it. Boil and ſkim it till it looks clear, and the ſyrup thick like a fine jelly. Then put it into your ſweetmeat glaſſes, and tie it up cloſe.

Tranſparent Marmalade.

CUT very pale Seville oranges into quarters, take out the pulp, put it into a baſon, and pick out the ſkins and ſeeds. Put the peels into a little ſalt and water, and let them ſtand all night. Then boil them in a good quantity of ſpring-water till they be tender, cut them in very thin ſlices, and put them to the pulp. To every pound of marmalade put a pound and a half of double-refined ſugar finely beaten, and boil them together gently for twenty minutes; but if it be not clear and tranſparent in that time, boil it five or ſix minutes longer. Keep ſtirring it gently all the time, and take care that you do not break the ſlices. When it be cold, put it into jelly or ſweetmeat glaſſes, and tie them down tight with brandy paper, and a bladder over them.

Quince Marmalade.

QUINCES for this purpoſe muſt be full ripe. Pare them and cut them into quarters; then take out the core, and put them into a ſaucepan. Cover them with the parings, fill the ſaucepan nearly full of ſpring-water, cover it cloſe, and let them ſtew over a ſlow fire till they be ſoft, and of a pink colour. Then pick out all your quinces from the parings, and beat them to a pulp in a marble mortar. Take their weight of fine loaf ſugar, put as much water to it as will diſſolve it, and boil and ſkim it well. Then put in your quinces, and boil them gently three quarters of an hour. You muſt keep ſtirring of it all the time,

or

or it will ſtick to the pan and burn. When it be cold, put it into flat pots, and tie it down cloſe.

Raſpberry Paſte.

TAKE a quart of raſpberries, maſh them, ſtrain one half, and put the juice to the other half. Boil them a quarter of an hour, put to them a pint of red currant juice, and let them boil all together till your raſpberries be enough. Then put a pound and a half of double-refined ſugar into a clean pan, with as much water as will diſſolve it, and boil it to a ſugar again. Then put in your raſpberries and juice, give them a ſcald, and pour them into glaſſes or plates. Then put them into a ſtove to dry, and turn them when neceſſary.

Currant Paſte.

YOUR currant paſte may be either red or white, according to the colour of the currants you uſe. Strip your currants, put a little juice to them to keep them from burning, boil them well, and rub them through a hair ſieve. Then boil it a quarter of an hour, and to a pint of juice put a pound and a half of double refined ſugar pounded and ſifted. Shake in your ſugar, and when it be melted, pour it on plates. Dry it in the ſame manner as the above paſte, and turn it into any form moſt to your liking.

Gooſeberry Paſte.

WHEN your red gooſeberries be full grown and turned, but not ripe, cut them in halves, pick out all the ſeeds; then have ready a pint of currant juice, and boil your gooſeberries in it till they be tender. Put a pound and a half of double-refined ſugar into your pan, with as much water as will diſſolve it, and boil it to a ſugar again. Then put all together, and make it ſcalding hot, but do not let it boil. Pour it into your plates or glaſſes, and dry it as above directed.

Burnt

Burnt Almonds.

PUT two pounds of almonds, the ſame quantity of loaf ſugar, and a pint of water, into a ſtewpan. Set them over a clear coal fire, and let them boil till you hear the almonds crack. Then take them off, and ſtir them about till they be quite dry. Put them in a wire ſieve, and ſift all the ſugar from them. Put all in the pan again with a little water, and give it a boil. Then put four ſpoonfuls of ſcraped cochineal to the ſugar to colour it; put the almonds into the pan, and keep ſtirring them over the fire till they be quite dry. Then put them into a glaſs, and they will keep a year.

Orange Chips.

PARE ſome of the beſt Seville oranges aſlant, about a quarter of an inch broad, and if you can keep the parings whole they will have a prettier effect. When you have pared as many as you intend, put them into ſalt and ſpring-water for a day or two. Then boil them in a large quantity of ſpring-water till they be tender, and drain them on a ſieve. Have ready a thin ſyrup, made of a quart of water, and a pound of fine ſugar. Boil them, a few at a time, to keep them from breaking, till they look clear. Then put them into a ſyrup made of fine loaf ſugar, with as much water as will diſſolve it, and boil them to a candy height. When you take them up, lay them on a ſieve, and grate double-refined ſugar over them. Then put them in a ſtove, or before the fire, to dry.

Green Gage Plums dried.

HAVING made a thin ſyrup of half a pound of ſingle-refined ſugar, and ſkimmed it well, ſlit a pound of plums down the ſeam, and put them in the ſyrup. Keep them ſcalding hot till they be tender, and take care that they be well covered with ſyrup, or they will loſe their colour. Let them ſtand all night, and then make a rich ſyrup. To a pound of double-refined ſugar put two ſpoonfuls of water, ſkim it well, and boil it almoſt to a candy. When it be cold, drain your

plums out of the firſt ſyrup, and put them into the thick ſyrup; but be ſure to let the ſyrup cover them. Set them on the fire to ſcald till they look clear, and then put them in a china bowl. When they have ſtood a week, take them out, and lay them on china diſhes. Then put them in a ſtove, and turn them once a day till they be dry.

Cherries dried.

STONE what quantity of morello cherries you pleaſe, and to every pound of cherries put a pound and a quarter of fine ſugar; beat it and ſift over your cherries, and let them ſtand all night. Then take them out of your ſugar, and to every pound of ſugar put two ſpoonfuls of water. Boil and ſkim it well, and then put in your cherries. Let your ſugar boil over them, the next morning ſtrain them, and to every pound of the ſyrup put half a pound more ſugar. Let it boil a little thicker, then put in your cherries, and let them boil gently. The next day ſtrain them, put them into a ſtove to dry, and mind every day to turn them.

Damſons dried.

DAMSONS for this purpoſe muſt be gathered when they be full ripe. Spread them on a coarſe cloth, and ſet them in a very cool oven. Let them ſtand a day or two; and if they be not then properly dried, put them in for a day or two longer. Then take them out, lay them in a dry place, and even in the winter they will eat like freſh plums.

Apricots dried.

PARE and ſtone a pound of apricots, and put them into a toſſing-pan. Pound and ſift half a pound of double-refined ſugar, ſtrew a little amongſt them, and lay the reſt over them. Let them ſtand twenty-four hours, turn them three or four times in the ſyrup, and then

then boil them pretty quick till they look clear. When they be cold, take them out, and lay them on glaſſes. Then put them into a ſtove, and turn them the firſt day every half hour, the ſecond day every hour, and ſo on till they be dry.

Peaches dried.

GET the largeſt Newington peaches, and pare and ſtone them. Put them into a ſaucepan of boiling water, let them boil till they be tender, and then lay them on a ſieve to drain. Weigh them, and with their weight in ſugar cover them in the pan they were boiled in. Let them lie two or three hours, then boil them till they be clear, and the ſyrup pretty thick. Cover them cloſe, and let them ſtand all night; ſcald them well, and then take them off to cool. Then ſet them on again till the peaches be thoroughly hot, and do this for three days. Then lay them on plates, and turn them every day till they be dry.

Ginger candied.

TAKE an ounce of race ginger grated fine, a pound of loaf ſugar beat fine, and put into a toſſing-pan with as much water as will diſſolve it. Stir them well together over a very ſlow fire till the ſugar begins to boil. Then ſtir in another pound of ſugar beat fine, and keep ſtirring it till it grows thick. Then take it off the fire, and drop it in cakes upon earthen diſhes. Set them in a warm place to dry, and they will be hard and brittle, and look white.

Lemon and Orange Peels candied.

TAKE either lemons or oranges, cut them longways, take out all the pulp, and put the rinds into a pretty ſtrong ſalt and hard water for ſix days. Then boil them in a large quantity of ſpring-water till they be tender. Take them out, and lay them on a hair ſieve to drain. Then make a thin ſyrup of fine loaf ſugar, a pound to a quart of water. Put in your peels, and boil them over a ſlow fire till you ſee the ſyrup

and candy about the pan and peels. Then take them out, and grate fine ſugar all over them. Lay them on a hair ſieve to drain, and ſet them in a ſtove, or before the fire, to dry. Remember when you boil either lemons or oranges, not to cover your ſaucepan.

Angelica candied.

CUT your angelica in lengths when young, cover it cloſe, and boil it till it be tender. Then peel it, put it in again, and let it ſimmer and boil till it be green. Then take it up, and dry it with a cloth, and to every pound of ſtalks put a pound of ſugar. Put your ſtalks into an earthen pan, beat your ſugar, and ſtrew it over them, and let them ſtand two days. Then boil it till it be clear and green, and put it in a cullender to drain. Beat another pound of ſugar to powder, and ſtrew it on your angelica. Lay it on plates to dry, and ſet them in the oven after the pies be drawn.

CHAP. IX.

ELEGANT ORNAMENTS *for a* GRAND ENTERTAINMENT.

Floating Iſland.

TAKE a ſoup diſh, of a ſize proportionate to what you intend to make; but a deep glaſs, ſet on a China diſh, will anſwer the purpoſe better. Take a quart of the thickeſt cream you can get, and make it pretty ſweet with fine ſugar. Pour in a gill of ſack, grate in the yellow rind of a lemon, and mill the cream till it be of a thick froth. Then carefully pour the thin from the froth into a diſh. Cut a French roll, or as many as you want, as thin as you can, and put a layer of it as light as poſſible on the cream, then a layer of currant jelly, then a very thin layer of roll, then hartſhorn jelly, then French roll, and over that whip your froth, which you ſaved of the cream, well milled up, and lay it on the top as high as you can heap it. The

rim

rim of your diſh you may ornament with figures, fruits, or ſweetmeats, as you pleaſe. This looks very pretty on the middle of a table, with candles round it; and you may make it of as many different colours as you fancy, and according to what jellies, jams, or ſweetmeats you have.

Chineſe Temple or Obeliſk.

TAKE an ounce of fine ſugar, half an ounce of butter, and four ounces of fine flour. Boil the ſugar and butter in a little water, and when it be cold, beat an egg, and put it to the water, ſugar, and butter. Mix it with the flour, and make it into a very ſtiff paſte. Then roll it as thin as poſſible, have a ſet of tins the form of a temple, and put the paſte upon them. Cut it in what form you pleaſe upon the ſeparate parts of your tins, keeping them ſeparate till baked; but take care to have the paſte exactly the ſize of the tins. When you have cut all the parts, bake them in a ſlow oven, and when cold, take them out of the tins, and join the parts with ſtrong iſinglaſs and water with a camel's hair bruſh. Set them one upon the other, as the forms of the tin moulds will direct you. If you cut it neatly, and the paſte be rolled very thin, it will be a beautiful corner for a large table. If you have obeliſk moulds, you may make them the ſame way for an oppoſite corner. Take care to make the pillars ſtronger than the top, that they may not be cruſhed by their weight.

Deſart Iſland.

FORM a lump of paſte into a rock three inches broad at the top. Then colour it, and ſet it in the middle of a deep China diſh. Set a caſt figure on it with a crown on its head, and a knot of rock candy at its feet. Then make a roll of paſte an inch thick, and ſtick it on the inner edge of the diſh, two parts round. Cut eight pieces of eringo roots, about three inches long, and fix them upright to the roll of paſte on the edge. Make gravel walks of ſhot comfits round the diſh, and ſet ſmall figures in them. Roll out ſome

paſte, and cut it open like Chineſe rails. Bake it, and fix it on either ſide of the gravel walks with gum, and form an entrance where the Chineſe rails be, with two pieces of eringo root for pillars.

Moonſhine.

HAVE a piece of tin in the ſhape of a half-moon, as deep as a half pint baſon, and one in the ſhape of a large ſtar, and two or three leſſer ones. Boil two calf's feet in a gallon of water till it comes to a quart, then ſtrain it off, and when cold, ſkim off the fat. Take half the jelly, and ſweeten it with ſugar to your palate. Beat up the whites of four eggs, ſtir all together over a ſlow fire till it boils, and then run it through a flannel bag till clear. Put it in a clean ſaucepan, and take an ounce of ſweet almonds blanched, and beat very fine in a marble mortar, with two ſpoonfuls of roſe water, and two of orange flower water. Then ſtrain it through a coarſe cloth, mix it with the jelly, ſtir in four ſpoonfuls of thick cream, and ſtir it all together till it boils. Then have ready the diſh you intend it for, lay the tin in the ſhape of a half-moon in the middle, and the ſtars round it. Lay little weights on the tins to keep them in the place where you lay them. Then pour in the above blanc-mange into the diſh; and when it be quite cold, take out the tins. Then fill up the vacancies with clear calf's feet jelly. You may colour your blanc-mange with cochineal and chocolate, to make it look like the ſky, and your moon and ſtars will then ſhine the brighter. You may put round it rock candy ſweetmeats for a garniſh.

A Diſh of Snow.

PUT twelve large apples into cold water, ſet them over a ſlow fire, and when they be ſoft, pour them upon a hair ſieve. Take off the ſkins, and put the pulp into a baſon. Then beat the whites of twelve eggs to a very ſtrong froth, beat and ſift half a pound of double-refined ſugar, and ſtrew it into the eggs. Then

Then beat the pulp of your apples to a ſtrong froth, then beat them all together till they be like a ſtiff ſnow, lay it upon a China diſh, and heap it up as high as you can. Set round it green knots of paſte, in imitation of Chineſe rails, and ſtick a ſprig of myrtle in the middle of the diſh.

Artificial Fruit.

AT a proper time of the year take care to ſave the ſtalks of the fruit, with the ſtones to them. Then get ſome tins neatly made in the ſhape of the fruit you intend to make, leaving a hole at the top to put in the ſtone and ſtalk. They muſt be ſo contrived as to open in the middle, to take out the fruit, and there muſt alſo be made a frame of wood to fix them in. Great care muſt be taken to make the tins very ſmooth in the inſide, otherwiſe their roughneſs will mark the fruit; and that they be made exactly of the ſhape of the fruit they be intended to repreſent. A defect in either of theſe points will not only give deformity to the artificial fruit, but likewiſe rob the artiſts of that honour they might otherwiſe acquire. Being thus prepared with your tins, take two cow-heels and a calf's foot; boil them in a gallon of ſoft water till they be all boiled to rags, and when you have a full quart of jelly, ſtrain it through a ſieve. Then put it into a ſaucepan, ſweeten it, put in lemon-peel perfumed, and colour it like the fruit you intend to imitate. Stir all together, give it a boil, and fill your tins. Then put in the ſtones and the ſtalks juſt as the fruit grows; and when the jelly be quite cold, open your tins, and put on the bloom, which may be done by carefully duſting on powder-blue. An ingenious perſon may make great improvement on theſe artificial fruits; but it requires great nicety and long practice to perfect them in it.

The hedge-hog, the hen and chickens in jelly, the Solomon's temple, and the eggs and bacon, &c. in flummery, already given in the ſixth chapter of this part, may, with propriety, be claſſed among the elegant ornaments for a grand entertainment.

INSTRUCTIONS FOR CARVING POULTRY, GAME, &c.

Turkies.

TO *cut up* a turkey properly, you muſt raiſe the leg and open the joint; but be ſure not to take off the leg. Lace down both ſides of the breaſt, and open the pinion of the breaſt, but do not take it off. Raiſe the merrythought between the breaſt bone and the top; raiſe the brawn, and turn it outward on both ſides; but be careful not to cut it off, nor break it. Divide the wing-pinions from the joint next the body, and ſtick each pinion where the brawn was turned out. Cut off the ſharp end of the pinion, and the middle piece will exactly fit the place.

You may in the ſame manner cut up a capon, a buſtard, or a pheaſant.

Partridges or Quails.

TO *wing* either of theſe birds, nothing more is to be done, than to raiſe the legs and wings. Uſe ſalt and powdered ginger for ſauce.

Pheaſants or Teels.

TO *allay* either of theſe, obſerve the directions given for the foregoing; but uſe ſalt only for ſauce.

Swans.

TO *lift* a ſwan, you muſt ſlit it quite down the middle or the breaſt, clean through the back, from the neck to the rump. Divide it into two parts, neither breaking nor tearing the fleſh. Then lay the halves in a charger, with the ſlit ſide downwards, throw ſalt upon it, and ſet it on the table.

Cranes.

TO *diſplay* a crane, after its legs are unfolded, cut off the wings. Take them up, and ſauce them with powdered ginger, vinegar, ſalt and muſtard.

Herns.

Herns.

TO *diſmember* a hern, cut off the legs, lace the breaſt down each ſide, and open the breaſt pinion, without cutting it off. Raiſe the merrythought between the breaſt-bone and the top of it, and then raiſe the brawn, turning it outward on both ſides; but do not break it nor cut it off. Sever the wing-pinion from the joint neareſt the body, ſticking the pinions in the place where the brawn was. Remember to cut off the ſharp end of the pinion, and ſupply the place with the middle piece.

A capon, pheaſant, or bittern, may be cut up in the ſame manner, uſing no other ſauce than ſalt.

Woodcocks.

TO *thigh* a woodcock, you muſt raiſe the legs and wings in the ſame manner as you do a fowl, only open the head for the brains. In like manner you *thigh* curlews, plovers, or ſnipes, uſing no ſauce but ſalt.

Geeſe.

TO *rear* a gooſe, cut off both legs in the manner of ſhoulders of lamb, and take off the belly-piece cloſe to the extremity of the breaſt. Lace the gooſe down both ſides of the breaſt, about half an inch from the ſharp bone. Divide the pinions and the fleſh firſt laced with your knife, which muſt be raiſed from the bone, and taken off with the pinion from the body. Then cut off the merrythought, and cut another ſlice from the breaſt-bone quite through. Laſtly, turn up the carcaſe, cutting it aſunder, the back above the loin-bones.

Mallards or Ducks.

TO *unbrace* a mallard or duck, firſt raiſe the pinions and legs, but do not cut them off. Then raiſe the merrythought from the breaſt, and lace it down both ſides with your knife,

Rabbits.

TO *unlace* a rabbit, the back muſt be turned downward, and the apron divided from the belly. This done,

done, ſlip your knife between the kidnies, looſening the fleſh on each ſide. Then turn the belly, cut the back croſſways between the wings, and draw your knife down both ſides of the back-bone, dividing the ſides and legs from the back. Obſerve not to pull the leg too violently from the bone, when you open the ſide; but with great exactneſs lay open the ſides from ſcut to ſhoulder, and then put the legs together.

Hares.

THERE are two ways of cutting up a hare; but the beſt and readieſt way is to put the point of the knife in under the ſhoulder, and cut through all the way down to the rump, on one ſide of the back-bone. When you have done this, cut it in the ſame manner on the other ſide, at an equal diſtance from the back-bone. By theſe means the body will be nearly divided into three. You may now cut the back, through the ſpine or back-bone, into ſeveral ſmall pieces, more or leſs as occaſion ſhall require. The back is much the tendereſt part, fulleſt of gravy, and eſteemed the moſt delicate. When you help a perſon to a part of the back, you muſt always give a ſpoonful of pudding with it, which is always put in the belly of it, which you may now eaſily come at. Separate the legs from the back-bone, they are eaſily cut from the belly. The fleſh of the leg is the next in eſtimation; but the meat is cloſer, firmer, and leſs juicy. The ſhoulders muſt be then taken off, which are generally bloody, on which account ſome people preſer them to the legs. The whole of a leg of a large hare would be too much to give any one perſon at once, it would therefore be proper to divide it, and the beſt part of the leg is that which comes off neareſt from the body. Some people are fond of the head brains, and bloody part of the neck; but before you begin to diſſect the head, cut off the ears at the roots, as many are fond of them when they are roaſted criſp. The head muſt then be divided, in this manner: Put it on a clean pewter plate, ſo as to have it under your hand, and

turning

turning the noſe to you, hold it ſteady with your fork, ſo that it may not ſlip from under the knife. You muſt then put the point of the knife into the ſkull, between the ears, and by forcing it down, as ſoon as it has made its way, the head may be eaſily divided into two, by forcing the knife, with ſome degree of ſtrength, quite down through the noſe.

This method, however, is to be done only when the hare be a young one; for if it be old, the beſt method is, to put your knife pretty cloſe to the back-bone, and cut off the leg; but, as the hip-bone will be in your way, turn the back of the hare towards you, and you muſt endeavour to hit the joint between the hip and the thigh-bone. When you have ſeparated one, cut off the other; then cut a long narrow ſlice or two on each ſide of the back-bone. Then divide the back-bone into two, three, or more parts, paſſing your knife between the ſeveral joints of the back.

Fowls.

WHETHER the fowl be roaſted or boiled, it is cut up in the ſame manner. A roaſted fowl is ſent to table nearly in the ſame manner as a pheaſant, excepting, that the pheaſant has the head tucked under one of the wings, whereas the fowl has the head cut off before it is dreſſed. In a boiled fowl, the legs are bent inwards, and tucked into the belly. In order to cut up a fowl, the beſt way is to take it on your plate. The legs, wings, and merrythought, being removed, take off the neck bones. All the parts being thus ſeparated from the carcaſe, divide the breaſt from the back, by cutting through the tender ribs on each ſide, from the neck quite down to the tail. Lay the back then upwards on your plate, fix your fork under the rump, and laying the edge of your knife on the back, preſs it down; then lift up the lower part of the back, and it will readily divide with the help of your knife. In the next place, lay the lower part of the back upwards in your plate, and cut off the ſide bones, or ſideſmen, as they are

are generally called, when your fowl will be completely cut up.

The prime parts of a fowl are the wings, breaſt, and merrythought, and next to them the neck-bones and ſideſmen. The legs are generally conſidered as coarſe, though there was a time when they were conſidered as the beſt part of the fowl. The legs of boiled fowls are more tender than thoſe that are roaſted; but every part of a chicken is good and juicy. As the thigh-bones of a chicken are very tender, and eaſily broken with the teeth, the griſtles and marrow render them very delicate.

Directions for carving different Joints of Meat.

Haunch-bone of Beef.

The outſide of this joint ſuffers very much in its flavour from the water in which it is boiled; a thick ſlice muſt therefore be firſt cut off, the whole length of the joint, cutting it all the way even, and through the whole ſurface. The ſoft fat, which reſembles marrow, lies on the back, and the firm fat muſt be cut in thin horizontal ſlices; but as ſome people like the ſoft, and ſome the firm fat, it would be proper to aſk them which they would prefer. The upper part, as it is generally placed in the diſh, is the handſomeſt, fulleſt of gravy, moſt tender, and is enriched with fat; yet there are ſome people, who prefer a ſlice on the under-ſide, though it is quite lean.

Ox Tongue.

THIS muſt not be cut long ways, but acroſs, and in the thickeſt part, and taken in ſlices from thence. The moſt tender and juicy part is about the middel, and near the root; for towards the tip, the meat is both cloſer and dryer. A tongue is generally eaten with white meat, veal, chicken, or turkey; and whenever you help any perſon, to the one, you muſt alſo help them to the other.

Sirloin

Sirloin of Beef.

WITH reſpect to the carving of this joint, it matters not whether the whole, or only a part of it, be brought to table. The meat on the upper ſide of the ribs is firmer, and of a cloſer texture, than the fleſhy part underneath, which is by far the moſt tender, and of courſe preferred by many people. To carve this joint, the different taſtes of people muſt be conſulted, and each perſon helped to that part which is moſt agreeable to them. Some people begin to carve it at the end, firſt cutting off the outſide; while others begin in the middle of the moſt fleſhy part. The ſlices muſt not be cut too thick nor yet too thin.

Briſket of Beef.

THIS part is always boiled, and is to be cut the long way, quite down to the bone, after having cut off the out ſide, or firſt cut, which you muſt never help any one to, unleſs they deſire it, which is ſeldom the caſe. The fat cut with this ſlice is a firm griſtley fat; but a ſofter fat may be found underneath.

Buttock of Beef.

THIS part is always boiled, and requires little directions as to the carving of it. A thick ſlice ſhould be firſt taken off all round it. When you come to the juicy and prime part of it, you muſt be careful to cut it even, that it may have a graceful figure, ſhould it be brought to table cold the next day.

Breaſt of Veal

A BREAST of veal muſt be cut acroſs quite through, dividing the griſtles from the rib-bones; this is called, cutting the briſket from the ribs. The briſket may be cut into pieces as wanted; for ſome prefer this part to the ribs. There require no great directions how to ſeparate the ribs, ſince nothing more is required, than to put the knife in at the top between any two, and continue downwards till they be ſeparated. Remember to give a piece of the ſweetbread to every one you help as that is reckoned a delicate piece.

Knuckle

Knuckle of Veal.

THIS is always boiled, and much liked on account of the fat ſinewy tendons about the knuckle; for if it be lean, it is not worth dreſſing. You can hardly cut this joint amiſs; though it is uſual to begin in the thickeſt part, from whence ſome fine ſlices may be taken. The bones about the knuckle may be eaſily ſeparated at the joints, and afford delicate picking.

Calf's Head.

THIS is an elegant diſh boiled, and affords many delicate bits. When young, it is perfectly white, and the fat very fine. It muſt be cut quite along the cheek-bone, in the fleſhy part, from whence many handſome ſlices may be taken. In the fleſhy part, at the end of the jaw-bone, lies part of the throat ſweetbread, which is eſteemed the beſt part of the head. Many people are fond of the eye, which muſt be cut from the ſocket, by forcing the point of the carving knife down to the bottom on one edge of the ſocket, and cutting quite round, keeping the point of the knife ſlanting towards the middle, ſo as to divide the meat from the bone. Though the eye is ſeldom divided, yet, if the company be large, you may cut it in half, and ſo make it ſerve two people. The palate is alſo much eſteemed by ſome people, and is found on the under-ſide of the roof of the mouth. It is a crinkled, white, thick ſkin, and may be eaſily ſeparated from the bone by the knife, by lifting up the head with your left hand. When you ſerve any perſon with a ſlice of the head, you muſt enquire whether they chooſe to have any of the tongue or brains, which are generally ſerved up in a ſeparate diſh. A ſlice from the thick part of the tongue, near the root, is beſt.

Fillet of Veal.

THIS is the thigh part, and is the ſame in the calf as is called the buttock in the ox. Many people think the outſide ſlice of a fillet of veal a delicacy, becauſe it is moſt ſavoury; but every one does not think ſo; the queſtion ſhould therefore be aſked before you help any

any perſon to it. If nobody ſhould chooſe the firſt ſlice, lay it in the diſh, and the ſecond cut will be white meat; but take care to cut it even, and cloſe to the bone. A fillet of veal is uſually ſtuffed, under the ſkirt or flap, with a pudding or forced meat. This you muſt cut deep into, in a line with the ſurface of the fillet, and take out a thin ſlice. This, and a little fat cut from the ſkirt, muſt be given to each perſon at table.

Leg of Mutton.

THIS joint, whether boiled or roaſted, is carved in the ſame manner, though there are two methods of cutting it. Some cut it long ways; but the moſt general method is to cut it acroſs in the thickeſt part, quite down to the bone, when you will cut right through the kernel of fat, called the pope's eye, of which many people are fond. The moſt juicy parts of the leg are in the thick part of it; but many prefer the drier part of it, which is about the ſhank or knuckle, which ſome people call veniſon, though it is certainly the coarſeſt part of the joint. A leg of weather mutton, which is generally the beſt flavoured, m ay be eaſily known by the kernel, or little round lump of fat, at the top of the thick part. The meat about the cramp-bone is eſteemed a delicate morſel.

Shoulder of Mutton.

THIS joint is ſometimes ſalted and boiled by whimſical people, but is more generally roaſted. It is very full of gravy, and much more ſo than a leg, on which account it is preferred by many people. There are alſo a variety of niee cuts in it. It muſt be cut in the hollow part of it, and the knife ſhould go down to the bone. The gravy then runs faſt into the diſh, and the part cut, opens wide enough to take many ſlices eaſily from it. The beſt fat, which is full of kernels, lies on the outer edge, and is to be cut in thin ſlices. If there be many people at table, and the hollow part be all cut away, ſome good and delicate ſlices may be taken out from each ſide of the ridge of the blade-bone.

On

On the under ſide of the ſhoulder are two parts very full of gravy, and which many people prefer to thoſe of the upper ſide. The parts about the ſhank are coarſe and dry, as about the knuckle in the leg; yet ſome prefer theſe to the more rich and juicy parts.

Saddle of Mutton.

THIS is by ſome called a chine of mutton, and conſiſts of two loins together, the back-bone running down the middle to the tail. When you carve it, you muſt cut a long ſlice in either of the fleſhy parts. There is ſeldom any great length of the tail left on; but if it be ſent up with the tail, many will be fond of it; and it may be eaſily divided into ſeveral pieces, by cutting between the joints of the tail, which are about an inch apart.

Fore Quarter of Lamb.

THIS joint is always roaſted, and when it comes to table, before you can help any one, you muſt ſeparate the ſhoulder from the breaſt. The ſhoulder being thus taken off, a lemon or orange ſhould be ſqueezed upon the part, then ſprinkled with ſalt where the ſhoulder joined it, and the ſhoulder ſhould then be laid on it again; but if the fore-quarter be graſs-lamb, and large, the ſhoulder ſhould be put into another diſh, when taken off, and cut up in the ſame manner as a ſhoulder of mutton. The griſtley part muſt then be ſeparated from the ribs, and then all the preparatory buſineſs will be done. The ribs are generally moſt eſteemed, and one or two may be eaſily ſeparated from the reſt. Each perſon at table ſhould be aſked which they prefer, the ribs, the griſtley part, or the ſhoulder?

Sparerib of Pork.

A SPARERIB of pork is carved by cutting out ſlices in the thick part at the bottom of the bones. When the fleſhy part is all cut away, the bones, which are eſteemed very ſweet picking, may be eaſily ſeparated. Very few people admire the gravy of pork, it being too ſtrong for moſt ſtomachs.

Hams.

Hams.

THERE are three methods of carving a ham. Some begin at the knuckle, ſome at the thick end, and others in the middle, which is perhaps the beſt method, as you then come at once to the prime of the meat. Be careful to cut it thin, and by no means in thick and clumſy pieces.

Roaſted Pig.

A PIG is ſeldom ſent whole to table, but cut up by the cook, who takes off the head, ſplits the body down the back and garniſhes the diſh with the chaps and ears. Before you help any body, ſeparate the ſhoulders from the carcaſe, and then the legs. The moſt delicate part of a pig is about the neck. The next beſt parts are the ribs; but, in a young pig, there cannot be many coarſe bits. Some are fond of an ear, and others of a chap, and may therefore be pleaſed at an eaſy rate.

Haunch of Veniſon.

FIRST cut it acroſs down to the bone at ſome little diſtance from the knuckle; from the middle of that cut, take another ſtroke as deep as you can the lengthways, ſo that the two ſtrokes will then form ſomething like the letter T. You may then take out lengthways as many ſlices as you pleaſe. Slices of veniſon ſhould not be cut thick, nor yet too thin, and ſome fat, and plenty of gravy ſhould be given with them. Currant jelly ſhould always be on the table for thoſe who chooſe it.

Fiſh.

THERE is no great difficulty in cutting up and ſerving fiſh, and therefore very few rules, or rather obſervations, will be needful.

Salmon. The belly part is the fatteſt; it is therefore cuſtomary to give thoſe, who like both back and belly, ſome of each. Moſt people who are fond of Salmon generally like the ſkin, ſo that the ſlices muſt be cut out thin, ſkin and all.

Turbot. Enter the fiſh-knife or trowel in the middle, over the back-bone, and take off a piece of the fiſh, as much as will lie on the trowel, on one ſide cloſe to the bones. The thickeſt part of the fiſh is always the moſt eſteemed.

Soals. Theſe may be either boiled or fried. You muſt cut them right through the middle, bone and all, and give a piece of the fiſh, in proportion to the ſize of it, to each perſon.

Mackerel. Slit this fiſh all along the back with a knife, and take off one whole ſide, not too near the head, becauſe the meat about the gills is generally black and ill-flavoured.

Eels. Cut theſe into pieces quite through the bone. The thickeſt part is the moſt eſteemed. Beſides theſe, there are many other little articles brought to table; but as they are moſtly ſimple in their nature, a little obſervation and practice will make them complete proficients in the art of carving.

PART IV.

MADE WINES, CORDIAL WATERS, AND MALT LIQUORS.

CHAP. I.

MADE WINES.

Preliminary Hints and Obſervations.

GREAT care and precaution are neceſſary in the making of wine, as it is frequently ſpoiled by miſmanagement. If you let your wine ſtand too long before you get it cold, and do not take great care to put your barm upon it in time, it will make it fret in the

the caſk, and you will find it very difficult, if at all poſſible, to bring it to any degree of fineneſs. On the other hand, if you let your wine work too long in the tub, it will take off all the ſweetneſs and flavour of the fruit or flowers your wine be made from. Be careful to have your veſſels dry, and rinſed with brandy; and as ſoon as the wine be done fermenting, to cloſe them up properly.

Blackberry Wine.

HAVING procured berries that are full ripe, put them into a large veſſel of wood or ſtone, with a cock in it, and pour upon them as much boiling water as will cover them. As ſoon as the heat will permit you to put your hand into the veſſel, bruiſe them well till all the berries be broken. Then let them ſtand covered till the berries begin to riſe towards the top, which they uſually do in three or four days. Then draw off the clear into another veſſel, and add to every ten quarts of this liquor one pound of ſugar. Stir it well in, and let it ſtand to work, a week or ten days, in another veſſel like the firſt. Then draw it off at the cock through a jelly-bag into a large veſſel. Take four ounces of iſinglaſs, and lay it to ſteep twelve hours in a pint of white wine. The next morning, boil it upon a ſlow fire till it be all diſſolved. Then take a gallon of your blackberry juice, put in the diſſolved iſinglaſs, give them a boil together, and pour all into the veſſel. Let it ſtand a few days to purge and ſettle, then draw it off, and keep it in a cool place.

Gooſeberry Wine.

GOOSEBERRIES for this purpoſe muſt be gathered in dry weather, and when they be only half ripe. Pick and bruiſe a peck of them in a tub. Then take a horſe-hair cloth, and preſs them as much as poſſible without breaking the ſeeds. When you have preſſed out all the juice, to every gallon of gooſeberries put three pounds of fine dry powdered ſugar. Stir all together till the ſugar be diſſolved, and then put it into a veſſel or caſk, which muſt be quite filled. If it be ten

or twelve gallons let it ſtand a fortnight; but if it be a twenty gallon caſk, it muſt ſtand three weeks. Set it in a cool place, then draw it off from the lees, and pour in the clear liquor again. If it be a ten gallon caſk, let it ſtand three months; if a twenty gallon caſk, four months, and then bottle it off.

Pearl Gooſeberry Wine.

TAKE as many as you pleaſe of the beſt pearl gooſeberries, bruiſe them, and let them ſtand all night. The next morning preſs or ſqueeze them out, and let the liquor ſtand to ſettle ſeven or eight hours. Then pour off the clear from the ſettling, and meaſure it as you put it into your veſſel, adding to every three pints of liquor a pound of double-refined ſugar. Break your ſugar in ſmall lumps, and put it into the veſſel, with a piece of iſinglaſs. Stir it up, and at three months end bottle it, putting a lump of double-refined ſugar into every bottle.

Damſon Wine.

GATHER your damſons on a dry day, weigh them, and then bruiſe them. Put them, into a ſtein that has a cock in it, and to every eight pounds of fruit put a gallon of water. Boil the water, ſkim it, and put it ſcalding hot to your fruit. Let it ſtand two days, then draw it off, and put it into a veſſel, and to every gallon of liquor put two pounds and a half of fine ſugar. Fill up the veſſel, and ſtop it cloſe, and the longer it ſtands the better. You may keep it twelve months in the veſſel, and then bottle it, putting a lump of ſugar into every bottle. The ſmall damſon is the beſt for this purpoſe.

Orange Wine.

TAKE ſix gallons of ſpring-water, and boil it three quarters of an hour, with twelve pounds of the beſt powder ſugar, and the whites of eight or ten eggs well beaten. When it be cold, put into it ſix ſpoonfuls of yeſt. Take the juice of twelve lemons, which, being pared, muſt ſtand with two pounds of white ſugar in a tankard, and in the morning ſkim off the top, and put it into the water. Then add the juice and rinds of fifty oranges, but not the white parts of the rinds,

and then let them work all together for forty-eight hours. Then add two quarts of Rheniſh or white wine, and put it into your veſſel.

Or you may make your orange wine with raiſins in this manner. Take thirty pounds of new Malaga raiſins picked clean, chop them ſmall, and take twenty large Seville oranges, ten of which you muſt pare as thin as for preſerving. Boil about eight gallons of ſoft water till one third of it be waſted, and let it cool a little. Then put five gallons of it hot upon your raiſins and orange-peel, ſtir it well together, cover it up, and when it be cold, let it ſtand five days, ſtirring it once or twice a day. Then paſs it through a hair ſieve, and with a ſpoon preſs it as dry as you can. Put it in a Rundlet fit for it, and put to it the rinds of the other ten oranges, cut as thin as the firſt. Then make a ſyrup of the juice of twenty oranges, with a pound of white ſugar. It muſt be made the day before you tun it up. Stir it well together, and ſtop it cloſe. Let it ſtand two months to clear, and then bottle it up. It will be better at the end of the third year than at the firſt.

Lemon Wine.

PARE off the rinds of ſix large lemons, cut them, and ſqueeze out the juice. Steep the rinds in the juice, and put to it a quart of brandy. Let it ſtand three days in an earthen pot cloſe ſtopped; then ſqueeze ſix more, and mix it with two quarts of ſpring-water, and as much ſugar as will ſweeten the whole. Boil the water, lemons, and ſugar together, and let it ſtand till it be cool. Then add a quart of white wine, and the other lemons and brandy, then mix them together, and run it through a flannel bag into ſome veſſel. Let it ſtand three months, and then bottle it off. Cork your bottles well, keep it cool, and it will be fit to drink in a month or ſix weeks.

Or you may make your lemon wine thus, to drink like citron water. Pare five dozen of lemons very thin, put the peels into five quarts of French brandy, and let them ſtand fourteen days. Then make the juice into a ſyrup with three pounds of ſingle-refined ſugar, and when

the peels be ready, boil fifteen gallons of water with forty pounds of ſingle refined ſugar for half an hour. Then put it into a tub, and when cool add to it one ſpoonful of barm, and let it work two days. Then tun it, and put in the brandy, peels and ſyrup. Stir them, all together, and cloſe up your caſk. Let it ſtand three months, then bottle it, and it will be as pale and as fine as any citron water.

Currant Wine.

LET your currants be full ripe, and gathered on a dry day. Strip them, put them into a large pan, and bruiſe them with a wooden peſtle. Let them ſtand in a tub or pan twenty four hours to ferment, then run it through a hair ſieve, and do not let your hand touch the liquor. To every gallon of this liquor put two pounds and a half of white ſugar, ſtir it well together and put it into your veſſel. To every ſix gallons put in a quart of brandy, and let it ſtand ſix weeks. If it be then fine, bottle it; but if it be not, draw it off as clear as you can into another veſſel or large bottles, and in a fortnight put it into ſmaller bottles.

Raiſin Wine.

PUT two hundred weight of raiſins, ſtalks and all into a large hogſhead, and fill it with water. Let them ſteep a fortnight, ſtirring them every day; then pour off the liquor, and preſs the raiſins. Put both liquors together into a nice clean veſſel that will juſt hold it, for it muſt be full. Let it ſtand till it has done hiſſing, or making the leaſt noiſe, then ſtop it cloſe, and let it ſtand ſix months. Peg it, and if you find it quite clear rack it off into another veſſel. Stop it again cloſe, and let it ſtand three months longer. Then bottle it, and when you uſe it, rack it off into a decanter.

Grape Wine.

TO a gallon of grapes put a gallon of water. Bruiſe the grapes, let them ſtand a week without ſtirring, and then draw it off fine. Put to a gallon of the wine three pounds of ſugar, and then put it into a veſſel, but do not ſtop it till it has done hiſſing.

Cherry

Cherry Wine.

WHEN your cherries be full ripe, pull them off the ſtalks, and preſs them through a hair ſieve. To every gallon of liquor put two pounds of lump ſugar finely beaten, then ſtir it together, and put it into a veſſel, which muſt be filled. When it has done working, and ceaſes to make any noiſe, ſtop it cloſe for three months, and bottle it off.

Raſpberry Wine.

WITH the back of a ſpoon, bruiſe the fineſt raſpberries you can get, and ſtrain them through a flannel bag into a ſtone jar. To each quart of juice put a pound of double-refined ſugar, then ſtir it well together, and cover it cloſe. Let it ſtand three days, and then pour it off clear. To a quart of juice put two quarts of white wine, and then bottle it off. It will be fit for drinking in a week.

Apricot Wine.

TAKE three pounds of ſugar, and three quarts of water; let them boil together, and ſkim it well. Then put in ſix pounds of apricots pared and ſtoned, and let them boil till they be tender. Then take them up, and when the liquor be cold, bottle it up. You may, if you pleaſe, after you have taken out the apricots, let the liquor have a boil with a ſprig of flowered clary in it. The apricots will make marmalade, and be very good for preſent uſe.

Plum Wine.

TAKE twenty pounds of Malaga raiſins, pick, rub, and ſhred them, and put them into a tub. Then take four gallons of water, boil it an hour, and let it ſtand till it be no more than milk-warm. Then put in your raiſins, and let it ſtand nine or ten days, ſtirring it once or twice each day. Strain out your liquor, and mix it with two quarts of damſon juice. Put it into a veſſel, and when it has done working, ſtop it up cloſe. Let it ſtand four or five months, and then bottle it.

Mulberry Wine.

GATHER your mulberries when they be juſt changed from their redneſs to a ſhining black, and be ſure you gather them on a dry day, when the ſun has taken off the dew. Spread them thinly on a fine cloth on a floor or table for twenty-four hours. Boil up a gallon of water to each gallon of juice you get out of them; then ſkim the water well, and add a little cinnamon ſlightly bruiſed. Put to each gallon ſix ounces of white ſugar-candy finely beaten; then ſkim and ſtrain the water, when it has been taken off and has ſettled; and put to it the juice of ſome more mulberries. To every gallon of the liquor, add a pint of white wine or Rheniſh wine. Let it ſtand in a caſk to purge or ſettle for five or ſix days, and then draw off the wine, and keep it cool.

Walnut Wine.

PUT two pounds of brown ſugar, and a pound of honey, to every gallon of water. Boil them half an hour, and take off the ſcum. Put into the tub a handful of walnut leaves to every gallon, and pour the liquor upon them. Let it ſtand all night, then take out the leaves, and put in half a pint of yeſt. Let it work fourteen days, and beat it four or five times a day which will take off the ſweetneſs. Then ſtop up the caſk, and let it ſtand ſix months.

Quince Wine.

TAKE twenty large quinces, gathered when they be dry and full ripe. Wipe them clean with a coarſe cloth, and grate them with a large grate of raſp as near the cores as you can; but do not touch the cores. Boil a gallon of ſpring-water, throw in your quinces, and let them boil ſoftly about a quarter of an hour. Then ſtrain them well into an earthen pan on two pounds of double-refined ſugar. Pare the peel off two large lemons, throw them in, and ſqueeze the juice through a ſieve. Stir it about till it be very cool, and then toaſt a thin bit of bread very brown, rub a little yeſt on it, and let the whole ſtand cloſe covered twenty-four hours.

hours. Then take out the toaſt and lemon, put the wine in a caſk, keep it three months, and then bottle it. If you make a twenty gallon caſk, let it ſtand ſix months before you bottle it; and remember, when you ſtrain your quinces, to wring them hard in a coarſe cloth.

Clary Wine.

TAKE twenty-four pounds of Malaga raiſins, pick them and chop them very ſmall. Then put them into a tub, and to each pound put a quart of water. Let them ſteep ten or eleven days, ſtirring it twice every day, and mind to keep it covered. Then ſtrain it off, and put it into a veſſel, with about half a peck of the tops of clary, when it be in bloſſom. Stop it cloſe for ſix weeks, and then bottle it off. In two or three months it will be fit to drink. As it is apt to have a great ſediment at bottom, it will be beſt to draw it off by plugs, or tap it pretty high.

Birch Wine.

THE beginning of March is the ſeaſon for procuring the liquor from the birch-trees, while the ſap is riſing, and before the leaves ſhoot out; for when the ſap is come forward, and the leaves appear, the juice, by being long digeſted in the bark, grows thick and coloured, which before was thin and clear. The method of procuring the juice is, by boring holes in the body of the tree, and putting in foſſets, which are uſually made of the branches of elder, the pith being taken out. You may, without hurting the tree, if it be large, tap it in ſeveral places, four or five at a time, and by that means ſave, from a good many trees, ſeveral gallons every day. If you do not get enough in one day, the bottles in which it drops muſt be corked cloſe, and roſined or waxed; however, make uſe of it as ſoon as you can. Take the ſap, and boil it as long as any ſcum will riſe, ſkimming it all the time. To every gallon of liquor put four pounds of good ſugar, and the thin peel of a lemon. Then boil it half an hour, and keep ſkimming it well. Pour it into a clean tub, and when

it

it be almoſt cold, ſet it to work with yeſt ſpread upon a toaſt. Let it ſtand five or ſix days, ſtirring it often. Then take a caſk juſt large enough to hold all the liquor, fire a large match dipped in brimſtone, and throw it into the caſk. Stop it cloſe till the match be extinguiſhed, then tun your wine, lay the bung on lightly till you find it has done working, then ſtop it cloſe, and after three months bottle it.

You may make your birch wine with raiſins in this manner. To a hogſhead of birch water take four hundred of Malaga raiſins; pick them clean from the ſtalks, and cut them ſmall. Then boil the birch liquor for one hour at leaſt, ſkim it well, and let it ſtand till it be no warmer than milk. Then put in the raiſins, and let it ſtand cloſe covered, ſtirring it well four or five times every day. Boil all the ſtalks in a gallon or two of birch liquor, which, when added to the other when almoſt cold, will give it an agreeable roughneſs. Let it ſtand ten days, then put it in a cool cellar, and when it be done hiſſing in the veſſel, ſtop it up cloſe. It muſt ſtand at leaſt nine months before it be bottled.

Cowſlip Wine.

TAKE twelve pounds of ſugar, the juice of ſix lemons, the whites of four eggs well beaten, and ſix gallons of water. Put all together in a kettle, and let it boil half an hour, taking care to ſkim it well. Take a peck of cowſlips, and put them into a tub, with the thin peeling of ſix lemons. Then pour on the boiling liquor, and ſtir them about, and when it be almoſt cold, put in a thin toaſt, baked hard, and rubbed with yeſt. Let it ſtand two or three days to work. If you put in before you tun it, ſix ounces of ſyrup of citron or lemon, with a quart of Rheniſh wine, it will be a great addition. The third day ſtrain it off, and ſqueeze the cowſlips through a coarſe cloth. Then ſtrain it through a flannel bag, and tun it up. Leave the bung looſe for two or three days till you be ſure it has done working, and then bung it down tight. Let it ſtand three months, and then bottle it.

Turnip

Turnip Wine.

TAKE as many turnips as you pleaſe, pare and ſlice them, put them into a cyder preſs, and preſs out all the juice. To every gallon of juice put three pounds of lump ſugar, put both into a veſſel juſt big enough to hold them, and add to every gallon of juice half a pint of brandy. Lay ſomething over the bung for a week, and when you are ſure it has done working, bung it down cloſe. When it has ſtood three months, draw it off into another veſſel, and when it be fine, put it into bottles.

Elder Wine.

GATHER your elder berries when ripe, put them into a ſtone jar, or ſet them in the oven, or in a kettle of boiling water, till the jar be hot enough. Then take them out, and ſtrain them through a hair cloth wringing the berries, and put the juice into a clean kettle. To every quart of juice, put a pound of fine Liſbon ſugar, then let it boil, and ſkim it well. When it be clear and fine, pour it into a jar, and when it be cold, cover it cloſe, and keep it till you make raiſin wine. Then, when you tun your raiſin wine, to every gallon put half a pint of the elder ſyrup. This is more properly called elder raiſin wine; but if you would rather make it from the elder flowers alone, proceed thus:

Take the flowers of elder, and take care that you do not let any ſtalks in. To every quart of flowers put one gallon of water, and three pounds of loaf-ſugar. Boil the water and ſugar a quarter of an hour, then pour it on the flowers, and let it work three days. Then ſtrain the wine through a hair ſieve, and put it into a caſk. To every ten gallons of wine add an ounce of iſinglaſs diſſolved in cyder, and ſix whole eggs. Cloſe it up, let it ſtand ſix months, and then bottle it.

Roſe Wine.

TAKE a well glazed earthen veſſel, and put into it three gallons of roſe water drawn with a cold ſtill. Put into that a ſufficient quantity of roſe leaves, cover it cloſe,

cloſe, and ſet it for an hour in a kettle or copper of hot water, to take out the whole ſtrength and tincture of the roſes; and when it be cold, preſs the roſe leaves hard into the liquor, and ſteep freſh ones in it, repeating it till the liquor has got the full ſtrength of the roſes. To every gallon of liquor put three pounds of loaf ſugar, and ſtir it well, that it may melt and diſperſe in every part. Then put it into a caſk, or other convenient veſſel, to ferment, and put into it a piece of bread toaſted hard and covered with yeſt. Let it ſtand about thirty days, when it will be ripe, and have a fine flavour, having the whole ſtrength and ſcent of the roſes in it; and you may greatly improve it, by adding to it wine and ſpices. By this method of infuſion, wine of carnations, clove gilly-flowers, violets, primroſes, or any other flower having a curious ſcent, may be made.

Barley Wine.

BOIL half a pound of French barley in three waters, and ſave three pints of the laſt water. Mix it with a quart of white wine, half a pint of borage water, as much clary water, a little red roſe water, the juice of five or ſix lemons, three quarters of a pound of fine ſugar, and the thin yellow rind of a lemon. Mix all theſe well together, run it through a ſtrainer, and bottle it up. It is pleaſant in hot weather, and is very good in fevers.

Engliſh Fig Wine.

TAKE the large blue figs when pretty ripe, and ſteep them in white wine, having made ſome ſlits in them, that they may ſwell and gather in the ſubſtance of the wine. Then ſlice ſome other figs, and let them ſimmer over a fire in fair water till they be reduced to a kind of pulp. Then ſtrain out the water, preſſing the pulp hard, and pour it as hot as poſſible on the figs that are imbrued in the wine. Let the quantities be nearly equal, but the water ſome what more than the wine and figs. Let them ſtand twenty-four hours, maſh them well together, and draw off what will run without ſqueezing. Then preſs the reſt, and if it be not ſweet enough,

enough, add a ſufficient quantity of ſugar to make it ſo. Let it ferment, and add a little honey and ſugar-candy to it; then fine it with whites of eggs and a little iſinglaſs, and draw it off for uſe.

Ginger Wine.

BOIL ſeven pounds of Liſbon ſugar in four gallons of ſpring water for a quarter of an hour, and keep ſkimming it well. When the liquor be cold, ſqueeze in the juice of two lemons, and then boil the peels, with two ounces of ginger, in three pints of water for an hour. When it be cold, put it all together into a barrel, with two ſpoonfuls of yeſt, a quarter of an ounce of iſinglaſs beat very thin, and two pounds of jar raiſins. Then cloſe it up, let it ſtand ſeven weeks, and then bottle it. The ſpring is the beſt ſeaſon for making it.

Sycamore Wine.

BOIL two gallons of the ſap half an hour, and then add to it four pounds of fine powdered ſugar. Beat the whites of three eggs to a froth, and mix them with the liquor; but take care that it be not too hot, as that will poach the eggs. Skim it well, and boil it half an hour. Then ſtrain it through a hair ſieve, and let it ſtand till next day. Then pour it clean from the ſediment, put half a pint of yeſt to every twelve gallons, and cover it cloſe up with blankets. Then put it into the barrel, and leave the bung hole open till it has done working. Then cloſe it up well, and after it has ſtood three months, bottle it. The fifth part of the ſugar muſt be loaf; and if you like raiſins, they will be a great addition to the wine.

Mead Wine.

THERE are different ſorts of mead, and theſe we ſhall deſcribe ſeparately. Sack mead is made thus; To every gallon of water put four pounds of honey, and boil it three quarters of an hour, taking care properly to ſkim it. To each gallon add half an ounce of hops, then boil it half an hour, and let it ſtand till the next day,

day. Then put it into your caſk, and to thirteen gallons of the above liquor add a quart of brandy or ſack. Let it be lightly cloſed till the fermentation be done, and then ſtop it up very cloſe. If it be a large caſk, you muſt not bottle it till it has ſtood a year.

Walnut mead is thus made: To every gallon of water put three pounds and a half of honey, and boil them together three quarters of an hour. Then to every gallon of liquor put about two dozen of walnut leaves, pour your liquor boiling hot upon them, and let them ſtand all night. Then take out the leaves, put in a ſpoonful of yeſt, and let it work two or three days, Then make it up, and after it has ſtood three months, bottle it.

Cowſlip mead is made in this manner: To fifteen gallons of water put thirty pounds of honey, and boil it till one gallon be waſted. Skim it, take it off the fire, and have ready ſixteen lemons cut in halves. Take a gallon of the liquor, and put it to the lemons. Put the reſt of the liquor into a tub, with ſeven pecks of cowſlips, and let them ſtand all night. Then put in the liquor with the lemons, eight ſpoonfuls of new yeſt and a handful of ſweet-brier. Stir them all well together, and let it work three or four days. Then ſtrain it, put it into your caſk, and after it has ſtood ſix months, you may bottle it.

As the following directions for making mead wine were communicated by a lady, we ſhall give them in her own words. To one hundred and twenty gallons of pure water, the ſofter the better, I put fifteen gallons of clarified honey. When the honey be well mixed with the water, I fill my copper, the ſame I uſe for brewing, which holds only ſixty gallons, and boil it till it be reduced about a fourth part. I then draw it off, and boil the remainder of the liquor in the ſame manner. When this laſt is about a fourth part waſted, I fill up the copper with ſome of that which was firſt boiled, and continue boiling it and filling it up, till the copper contains the whole of the liquor, by which time it will of courſe be half evaporated. I muſt obſerve, that in boiling,

boiling, I never take off the ſcum, but, on the contrary, have it well mixed with the liquor whilſt boiling, by means of a jet. When this is done, I draw it off into under backs, by a cock at the bottom of the copper, in which I let it remain till it be only as warm as new milk. At this time I tun it up, and ſuffer it to ferment in the veſſel, where it will form a thick head. As ſoon as it is done working, I ſtop it down very cloſe, in order to keep the air from it as much as poſſible. I keep this, as well as my mead, in a cellar or vault I have for the purpoſe, being very deep and cool, and the door ſhut ſo cloſe, as to keep out, in a manner, all the outward air: ſo that the liquor is always in the ſame temperature, being not at all affected by the change of weather. To this I attribute, in a great meaſure, the goodneſs of my mead. Another proportion I have of making mead, is to allow eighty pounds of purified honey to one hundred and twenty gallons of ſoft water, which I manage in the making, in all reſpects, like the firſt abovementioned, and it proves very pleaſant, good, light drinking, and is by many preferred to the other, which is much richer, and has a fuller flavour; but at the ſame time it is more inebriating, and apt to make the head ach, if drank in too large quantities. I imagine, therefore, upon the whole, the laſt to be the proportion that makes the wholeſomeſt liquor for common drink, the other being rather, when properly preſerved, a rich cordial, ſomething like fine old Malaga, which, when in perfection, is juſtly eſteemed the beſt of the Spaniſh wines. I chooſe, in general, to have the liquor pure and genuine, though many like it beſt when it has an aromatic flavour; and for this purpoſe they mix elder, roſemary, and marjoram flowers with it; and alſo uſe cinnamon, cloves, ginger, and cardamums, in various proportions, according to their taſte. Others put in a mixture of thyme, eglantine, marjoram, and roſemary, with various ſpices; but I do not approve this laſt practice at all, as green herbs are apt to make mead drink flat; and too many cloves, beſides being very predominant in the taſte, make it of too high a colour.

I never

I never bottle my mead before it be half a year old; and when I do, I take care to have it well corked, and keep it in the ſame vault wherein it ſtood whilſt in the caſk.

Balm Wine.

TAKE forty pounds of ſugar and nine gallons of water, boil it gently for two hours, ſkim it well, and put it into a tub to cool. Take two pounds and a half of the tops of balm, bruiſe them and put them into a barrel with a little new yeſt; and when the liquor be cold, pour it on the balm. Stir it well together, and let it ſtand twenty-four hours, ſtirring it often. Then cloſe it up, and let it ſtand ſix weeks. Then rack it off, and put a lump of ſugar into every bottle. Cork it well, and it will be better the ſecond year than the firſt.

Mountain Wine.

PICK out the large ſtalks of your Malaga raiſins, chop them very ſmall, and put five pounds of them to every gallon of cold ſpring-water. Let them ſteep a fortnight or more, then ſqueeze out the liquor, and put it into a ſmall veſſel that will juſt hold it; but firſt fume it with brimſtone. Do not ſtop it up till the hiſſing be over.

Cyprus Wine.

TO imitate Cyprus wine, to nine gallons of water you muſt put nine quarts of the juice of the white elder berries, which have been preſſed gently from the berries with the hand, and paſſed through a ſieve without bruiſing the kernels of the berries. Add to every gallon of liquor three pounds of Liſbon ſugar, and to the whole quantity put an ounce and a half of ginger ſliced, and three quarters of an ounce of cloves. Then boil all near an hour, taking off the ſcum as it riſes, and pour the whole to cool in an open tub, and work it with ale yeſt ſpread upon a toaſt of white bread for three days; then turn it into a veſſel that will juſt hold it, adding about a pound and a half of raiſins of the ſun ſplit, to lie in the liquor till you draw it off, which ſhould not be till the wine be fine.

Frontiniac

Frontiniac Wine.

TAKE twelve pounds of white ſugar, ſix pounds of raiſins of the ſun cut ſmall, and ſix gallons of water, and let them boil an hour. Then take half a peck of the flowers of elder, when they be falling, and will ſhake off. Put them in the liquor when it be almoſt cold, and the next day put in ſix ſpoonfuls of the ſyrup of lemons, and four ſpoonfuls of ale yeſt. Two days afterwards put it into a veſſel that will juſt hold it, and when it has ſtood two months, bottle it off.

Engliſh Champagne.

TO three gallons of water put nine pounds of Liſbon ſugar, and boil the water and ſugar half an hour obſerving to ſkim it well. Then take a gallon of currants picked, but not bruiſed, and pour the liquor boiling hot over them. When it be nearly cold, put into it ſome barm, keep working it for two days, and then ſtrain it through a flannel, or ſieve. Put it into a barrel that will juſt hold it, with half an ounce of iſinglaſs well bruiſed. When it has done working, ſtop it cloſe for a month, then bottle it, and in every bottle put a very ſmall lump of double-refined ſugar. This is excellent wine, and has a beautiful colour.

Saragoſſa Wine, or Engliſh Sack.

PUT a ſprig of rue into every quart of water, and to every gallon put a handful of fennel roots. Boil theſe half an hour, then ſtrain it, and to every gallon of liquor put three pounds of honey. Boil it two hours, and ſkim it well. When it be cold, pour it off, and turn it into a caſk or veſſel that will juſt hold it. Keep it a year in the veſſel, and then bottle it.

Palermo Wine.

TO every quart of water put a pound of Malaga raiſins, rub and cut them ſmall, and put them into the water. Let them ſtand ten days, ſtirring them once or twice every day. You may boil the water an hour before you put it to the raiſins, and let it ſtand to cool. At ten days end ſtrain out the liquor, and put a little yeſt to it. At the end of three days put it into the veſ-

ſel, with a ſprig of dried wormwood. Let it be ſtopped cloſe, and at the end of three months you may botle it.

Vino Pontificato.

STEEP the zeſt rinds of ſix oranges and ſix lemons twenty-four hours in a gallon of good brandy, cloſe ſtopped. Boil a pound and a half of loaf ſugar in two gallons of water a quarter of an hour, and clarify it with the whites of ten eggs. When it be cold, add the juice of twenty four oranges and five lemons to the gallon of brandy. Then mix all together, and ſtrain off the rinds. Put the liquor into a caſk well ſtopped, and after ſix weeks draw it into bottles, when it will be fit for uſe; but will grow the better for keeping.

Raſpberry Brandy.

TAKE a pint of water and two quarts of brandy, and put them into a pitcher large enough to hold them and four pints of raſpberries. Put in half a pound of loaf ſugar, and let it remain for a week cloſe covered. Then take a piece of flannel, with a piece of Holland over it, and let it run through by degrees. It may be racked into other bottles a week after, and then it will be perfectly fine.

Black Cherry Brandy

STONE eight pounds of black cherries, and put on them a gallon of the beſt brandy. Bruiſe the ſtones in a mortar, and then put them into your brandy. Cover them up cloſe, and let them ſtand a month or ſix weeks. Then pour it clear from the ſediments, and bottle it. Morello cherries, managed in this manner, make a fine rich cordial.

Lemon Brandy.

PUT five quarts of water to one gallon of brandy, take two dozen of lemons, two pounds of the beſt ſugar, and three pints of milk. Pare the lemons very thin, and lay the peel to ſteep in the brandy twelve hours. Squeeze the lemons upon the ſugar, then put the water to it, and mix all the ingredients together. Boil the milk, and pour it in boiling hot. Let it ſtand twenty-four hours, and then ſtrain it.

Orange

Orange Brandy.

PUT the chips of eighteen Seville oranges in three quarts of brandy, and let them ſteep a fortnight in a ſtone bottle cloſe ſtopped. Boil two quarts of ſpring-water with a pound and a half of the fineſt ſugar, near an hour very gently. Clarify the water and ſugar with the white of an egg, then ſtrain it through a jelly-bag and boil it near half way. When it is cold, ſtrain the brandy into the ſyrup.

CHAP. II.

CORDIAL WATERS.

Preliminary Hints and Obſervations.

WHEN your ſtill be a limbec, fill the top with cold water when you ſet it on, make a little paſte of flour and water, and cloſe the bottom of your ſtill well with it. Take great care that your fire be not ſo hot as to make it boil over, as that will weaken the ſtrength of your water. You muſt frequently change your water on the top of your ſtill, and never let it be ſcalding hot, and your ſtill will drop gradually off. If you uſe a hot ſtill, when you put on the top dip a cloth in white lead and oil, and lay it well over the edges of your ſtill, and a coarſe wet cloth over the top. It will require little fire under it; but you muſt be ſure to keep it very clear. When your cloth be dry, dip it in cold water, and lay it on again; and if your ſtill be very hot, wet another cloth, and lay it round the top. If you uſe a worm ſtill, keep the water in your tub full to the top, and change it often, to prevent its growing hot. All ſimple waters muſt ſtand two or three days before you work it, in order to take off the fiery taſte which the ſtill gives it.

Stag's-Heart Water.

TAKE four handfuls of balm, and a handful of ſweet marjoram; roſemary flowers, clove-gilliflowers dried,

roſe-buds dried, and borage flowers, of each an ounce, marigold flowers half an ounce, lemon peel two ounces, mace and cardamum thirty grains of each, cinnamon ſixty grains, or yellow and white ſanders, of each a quarter of an ounce; ſhavings of hartſhorn an ounce, and the peels of nine oranges. Cut them in ſmall pieces, and pour upon them two quarts of the beſt Rheniſh, or the beſt white wine. Let it infuſe three or four days, being very cloſe ſtopped, in a cellar or cloſe place. If you let it infuſe nine or ten days, it will be the better for it. Take a ſtag's heart, and cut off the fat; cut it very ſmall, and pour in as much Rheniſh or white wine as will cover it. Let it ſtand all night covered in a cool place, and the next day add the aforeſaid things to it, mixing it very well together, and adding to it a pint of the beſt roſe-water, and a pint of the juice of celandine. If you pleaſe, you may put in ten grains of ſaffron, and ſo put it into a glaſs ſtill, diſtilling in water, raiſing it well to keep in the ſteam, both of the ſtill and receiver.

Cordial Water.

TAKE wormwood, horehound, feverfew, and lavender-cotton, of each three handfuls; rue, peppermint, and Seville orange-peel, of each a handful. Steep them in red wine, or the bottoms of ſtrong beer, all night. Then diſtil them pretty quick in a hot ſtill, and it will be a fine cordial to take as bitters.

Angelica Water.

TAKE eight handfuls of the leaves of angelica, waſh and cut them, and lay them on a table to dry. When they be dry, put them into an earthen pot, and put to them four quarts of ſtrong wine lees. Let it infuſe twenty-four hours, but ſtir it twice in the time. Then put it into a warm ſtill or an alembic, and draw it off. Cover your bottles with a paper, and prick holes in it, and let it ſtand two or three days. Then mix all together, ſweeten it, and when it be ſettled, bottle it up, and ſtop it cloſe.

Peppermint

Peppermint Water.

YOUR peppermint muſt be gathered when it be full grown, and before it ſeeds. Cut it in ſhort lengths, fill your ſtill with it, and cover it with water. Then make a good fire under it, and when it be near boiling, and the ſtill begins to drop, if your fire be too hot, draw a little from under it, as you ſee occaſion, to keep it from boiling over, or your water will be muddy. The ſlower your ſtill drops, the clearer and ſtronger will be your water; but do not ſpend it too far. The next day bottle it, and let it ſtand three or four days, to take off the fiery taſte of the ſtill. Then cork it well, and it will keep a long time.

Milk Water.

TAKE the herbs agrimony, endive, fumitory, balm, elder flowers, white nettles, water creſſes, bank creſſes, and ſage, of each three handfuls; eyebright, brook-lime, and celandine, of each two handfuls; the roſes of yellow dock, red madder, fennel, horſe-radiſh and liquorice, of each three ounces; ſtoned raiſins one pound; nutmeg ſliced, winter bark, turmeric, and galangal, of each two drams; carraway and fennel ſeeds, of each three ounces, and one gallon of milk. Diſtil all with a gentle fire in one day.

Roſe Water.

GATHER your red roſes when they be dry and full blown; pick off the leaves, and to every peck put a quart of water. Then put them into a cold ſtill, and make a ſlow fire under it; for the ſlower you diſtil it, the better it will be. Then bottle it, and in two or three days time you may cork it.

Cordial Poppy Water.

TAKE a peck of poppies, and two gallons of very good brandy. Put them together in a wide mouthed glaſs, let them ſtand forty-eight hours, and then ſtrain them out. Stone a pound of raiſins of the ſun, and take an ounce of coriander ſeeds, an ounce of ſweet fennel ſeeds, and an ounce liquorice ſliced. Bruiſe them all together, and put them into the brandy, with a pound of good powder ſugar. Let them ſtand four

or eight weeks, ſhaking them every day; then ſtrain it off, and bottle it up cloſe.

Penny-Royal Water.

GATHER your penny-royal when it be full grown and before it be in bloſſom. Then fill your cold ſtill with it, and put it half full of water. Make a moderate fire under it, and diſtil it off cold. Then put it into bottles, and, after two or three days, cork it up cloſe.

Treacle Water.

TAKE four pounds of the juice of green walnuts; rue, carduus, marigolds, and balm, of each three pounds; roots of butter-bur, half a pound; roots of burdock, one pound; angelica and maſterwort, of each half a pound; leaves of ſcordium, ſix handfuls; Venice treacle and mithridate, of each half a pound; old Canary wine, two pounds; white wine vinegar, ſix pounds, and the ſame quantity of the juice of lemons. Diſtil all theſe in an alembic.

The following was Lady Monmouth's method of diſtilling this water: Take three ounces of hartſhorn, ſhaved, and boiled in borrage-water, or ſuccory, wood-ſorrel, or reſpice water; or three pints of any of theſe waters boiled to a jelly, and put the jelly and hartſhorn both into the ſtill. Add a pint more of theſe waters when you put it into the ſtill. Take the roots of elecampane, gentian, cypreſs tuninſil, of each an ounce; bleſſed thiſtle, called carduus, and angelica, of each an ounce; ſorrel-roots, two ounces; balm, ſweet marjoram, and burnet, of each half a handful; lily-convally flowers, borrage, bugloſs, roſemary, and marigold flowers, of each two ounces; citron rinds, carduus ſeeds, citron ſeeds, alkermes berries, and cochineal, each of theſe an ounce. Prepare all theſe ſimples thus: Gather the flowers as they come in ſeaſon, and put them in glaſſes with a large mouth. Put with them as much good ſack, as will cover them, and tie up the glaſſes cloſe with bladders wet in the ſack, with a cork and leather upon that, adding more flowers and ſack, till you have a proper quantity. Put cochineal into a pint bottle, with half a pint of ſack, and tie it up cloſe

with

with a bladder under the cork, and another on the top, wet with ſack. Then cover it up cloſe with leather, and bury it, ſtanding upright in a bed of hot horſe-dung, nine or ten days. Then look at it, and, if it be diſſolved, take it out of the dung, but do not open it till you diſtil. Slice all the roots, beat the ſeeds and berries, and put them into another glaſs. Put no more ſack among them than neceſſary; and when you intend to diſtil, take a pound of the beſt Venice treacle, and diſſolve it in ſix pints of the beſt white wine, and three of red roſe water. Put all the ingredients together, ſtir them, and diſtil them in a glaſs ſtill.

Lavender Water.

PUT a quart of water to every pound of lavender-neps. Put them into a cold ſtill, and make a ſlow fire under it. Diſtil it off very ſlowly, and put it into a pot till you have diſtilled all your water. Then clean your ſtill well out, and put your lavender water into it, and diſtil it off as ſlowly as before. Then put it into bottles, and cork it well.

Walnut Water.

BRUISE well in a large mortar a peck of fine green walnuts, put them into a pan, with a handful of balm bruiſed, and two quarts of good French brandy. Cover them cloſe, and let them lie three days. Then diſtil them in a cold ſtill; and from this quantity draw three quarts, which you may do in a day.

Aqua Mirabilis

TAKE cubebs, cardamums, galingal, cloves, mace, nutmegs, and cinnamon, of each two drams, and bruiſe them ſmall. Then take a pint of the juice of celandine, half a pint of the juice of ſpearmint, and the ſame quantity of the juice of balm; flowers of melilot, cowſlip, roſemary, borrage, bugloſs, and marigolds, of each three drachms; ſeeds of fennel, coriander, and carraway, of each two drams; two quarts of the beſt ſack, and a quart of white wine; brandy, the ſtrongeſt angelica water, and roſe water, of each a pint. Bruiſe the ſpices and ſeeds, and ſteep them,

with the herbs and flowers, in the juices, waters, ſack, white wine, and brandy, all night. In the morning, diſtil it in a common ſtill paſted up, and from this quantity you may draw off a gallon at leaſt. Sweeten it to your taſte with ſugar-candy, then bottle it up, and keep it in a cool place.

Black Cherry Water.

BRUISE ſix pounds of black cherries, and put to them the tops of roſemary, ſweet marjoram, ſpear-mint, angelica, balm, and marigold flowers, of each a handful; dried violets, an ounce; aniſe-ſeeds, and ſweet fennel ſeeds, of each half an ounce bruiſed. Cut the herbs ſmall, mix all together, and diſtil them off in a cold ſtill.

Surfeit Water

TAKE ſcurvy-graſs, brook-lime, water-creſſes, Roman wormwood, rue, mint, balm, ſage, and clives, of each one handful; green merery two handfuls; poppies, if freſh, half a peck; but if they be dry, only half that quantity; cochineal and ſaffron, ſix penny-worth of each; aniſe-ſeeds, carraway ſeeds, coriander ſeeds, and cardamum ſeeds, of each an ounce; two ounces of ſcraped liquorice, a pound of ſplit figs, the ſame quantity of raiſins of the ſun ſtoned, an ounce of juniper berries bruiſed, an ounce of beaten nutmeg, an ounce of mace bruiſed, and the ſame of ſweet fennel ſeeds alſo bruiſed; a few flowers of roſemary, marigold, and ſage. Put all theſe into a large ſtone jar, and put to them three gallons of French brandy. Cover it cloſe, and let it ſtand near the fire for three weeks. Stir it three times a week, and be ſure to keep it cloſe ſtopped, and then ſtrain it off. Bottle your liquor, and pour on the ingredients a bottle more of French brandy. Let it ſtand a week, ſtirring it once a day, then diſtil it in a cold ſtill, and you will have a fine white ſurfeit water. Though this is beſt made in ſummer, yet you may make it at any time of the year, if you live in London, becauſe the ingredients are always to be had there either green or dry.

Hyſterical

Hyſterical Water.

TAKE betony roots of lovage, and ſeeds of wild parſnips, of each two ounces; four ounces of roots of ſingle peony, three ounces of miſletoe of the oak, a quarter of an ounce of myrrh, and half an ounce of caſtor. Beat all theſe together, and add to them a quarter of a pound of dry millepedes. Pour on theſe three quarts of mugwort water, and two quarts of brandy. Let them ſtand in a cloſe veſſel eight days, and then diſtil them in a cold ſtill paſted up. You muſt draw off nine pints of water, and ſweeten it to your taſte. Mix all together, and bottle it up.

Orange or Lemon Water.

PUT three gallons of brandy and two quarts of ſack to the outer rinds of an hundred oranges or lemons, and let them ſteep in it one night. The next day diſtil them in a cold ſtill. A gallon, with the proportion of peels will be enough for one ſtill, and from that you may draw off better than three quarts. Draw it off till you find it begins to taſte ſour. Sweeten it to your taſte with double-refined ſugar, and mix the firſt, ſecond, and third runnings together. If it be lemon water, it ſhould be perfumed, with two grains of ambergris, and one of muſk. Grind them fine, tie them in a rag, and let it hang five or ſix days in each bottle; or you may put into them three or four drops of tincture of ambergris. Be ſure to cork it well.

Imperial Water.

TAKE a large jar, and put into it two ounces of cream of tartar, with the juice and peels of two lemons. Pour on them ſeven quarts of boiling water, and when it be cold, clear it through a gauze ſieve, ſweeten it to your taſte, and bottle it. The next day it will be fit for uſe.

Spirits of Wine.

PUT the bottoms of ſtrong beer, and any kind of wines into a cold ſtill about three parts full. Then make a ſlow fire under it, and take care to keep it moderate, otherwiſe it will boil over, the body being ſo ſtrong

ſtrong that it will riſe to the top of the ſtill; and the ſlower you diſtil it, the ſtronger your ſpirit will be. Put it into an earthen pot till you have done diſtilling, and then clean your ſtill well out. Then put the ſpirit into it, and diſtil it ſlowly as before, till it be ſtrong enough to burn in your lamp. Bottle it, and then cork it well.

Fever Water.

TAKE ſix ounces of Virginia ſnake-root, four ounces of carduus ſeeds and marigold flowers, and twenty green walnuts; carduus water and poppy water, two quarts of each, and two ounces of hartſhorn. Slice the walnuts, and ſteep all in the waters a fortnight. Then add to it an ounce of London treacle, and diſtil the whole in an alembic paſted up.

CHAP. III.

MALT LIQUORS.

AFTER having given directions for the preparation of made wines and cordial water, it would undoubtedly be thought an unpardonable omiſſion to paſs over malt liquors unnoticed, as the houſekeeper cannot be ſaid to be complete in her buſineſs without ſome knowledge of this matter. We mean not, however, to enter on all the various branches of the brewery, as that would fill a volume of itſelf, and be very foreign to our preſent purpoſe. All we intend is, to give the houſekeeper general directions for brewing, and the managing and keeping ſuch ſtrong and ſmall beer as may be neceſſary in a numerous family.

The firſt things to be conſidered is, undoubtedly, the being provided with implements proper for the purpoſe, and of theſe the *copper* appears to be the firſt object.

The poſition of the copper, and the manner of ſetting it, muſt be duly conſidered, as much depends thereon. The manner proper to be adopted is, to divide the fire

by

by a ſtop; and, if the door and draught be in a direct line, the ſtop ſhould be erected from the middle of each outline of the grating, and parallel with the centre ſides of the copper. By this method, the middle of the fire will be directly under the bottom of the copper. The ſtop is compoſed of a thin wall in the centre of the right and left ſides of the copper, which is to aſcend half the height of the copper. On the top muſt be left a cavity from four to ſix inches, for a draught for the half part of the fire which is next the door of the copper; and then the building muſt cloſe all round, to the finiſhing at the top.

By this mode of erecting your copper, the heat will communicate from the outward part of your fire round the outward half of your copper, through the cavity, as does the furtheſt part of the flue, which alſo contracts a conjunction of the whole, and cauſes the flame to glide gently and equally round the bottom of your copper.

Many are the advantages derived from this manner of proceeding, and the fuel ſaved thereby is no ſmall object of conſideration. It has conſiderably the pre-eminence of wheel draughts; for with them, if there be not particular attendance given to the hops, by ſtirring them down, they are apt to ſtick to the ſides and ſcorch; and this will undoubtedly very much hurt the flavour of your liquor. The copper will alſo, by this method, laſt many years more than it would by the wheel draught; for that draws with ſo much violence, that ſhould your liquor be beneath the communication of the fire, your copper will thereby be liable to be damaged: whereas, by the other contrivances, you may boil half a copper full without fear of injury. This muſt be allowed to be a great advantage, as in all brewing it is impoſſible to draw it clean off the maſh.

In order to give greater expedition to the operation, you may ſometimes wiſh to extend this advantage to a few pails full, which is done without prejudice to the other; for when the whole of the other is clean drawn off, the copper will accompliſh your intended purpoſe

next morning, which will prevent interfering with your natural reſt; for by running the whole night, it will be ready to boil in the morning, and be fit to add to the working of the other ſmall beer, in time to render the whole complete for tunning. By this method, alſo, you are not under the neceſſity of having your copper burned, which is a very troubleſome and diſagreeable buſineſs, to unfix and refix large cocks, which is likewiſe attended with a great expence.

Another inconvenience too frequently found in coppers is, their being made too exact to their intended quantity; in conſequence of which, room is not left ſufficient to boil the liquor in with any degree of rapidity or ſafety, which muſt naturally be ſuppoſed to be eſſential points. To remedy this inconvenience, let your carpenter prepare good ſeaſoned pieces of elm, or other proper wood, and ſhape it out like the tiller of a ſtage waggon-wheel but only half its thickneſs, and then join them round to compoſe the dimenſions of the circle of your copper. The rim of the copper, which generally turns over as a bearing at the top, may be beat up, and that part nailed to the bottom part of the wood-work bruſhing between the wood-work and the copper, a cement compoſed of bullock's blood and whiting, mixed only to the thickneſs of common whitewaſh. This cement will prevent any leak, and laſt as long as the copper.

Though the wood-work may be done with great ſafety all round, yet it will be neceſſary to take this precaution, never to let the wood-work join nearer than eight inches on each ſide of the copper flue, or the communication of the heat. If there be any apprehenſion of its penetrating through in that direction, you muſt then nail either braſs, copper, plate-iron or ſheet-lead, which ever can be moſt conveniently gotten. If your neighbourhood cannot furniſh you with theſe matters, there will probably be always a ſufficient ſupply in your houſe of decayed pots, pans, or kettles, which may be beat out to ſuit your purpoſe, any ſmith, tinker, carpenter,

ter, &c. can execute ſuch a piece of work, obſerving the ſame cement, which will be as good and as firm as ſolder in other matters.

This work is of great ſupport and eaſe to your copper; and by this mode you can alſo increaſe its dimenſions from three to twelve or more inches in the woodwork, which will add conſiderably to your gauge, eſpecially in large coppers. This method, however, is recommended only where ſtop-draughts are made uſe of, in which caſe the wood may be applied round with great ſafety; for the fires of thoſe never burn ſo furiouſly that the leaſt damage can enſue. For the raiſing of other coppers, built on different conſtructions, brick, ſtone, or tarris mortar, may be uſed.

The next to be conſidered are the *coolers*, and theſe are things of no ſmall conſequence; for, if they be not properly taken care of, the liquor, by a ſeemingly ſecret and unaccountable cauſe, will attract a diſagreeable twang. This often proceeds from wet having been infuſed in the wood, as it is ſometimes apt to lodge in the crevices of old coolers, and even infect them to ſuch a degree, that it will not depart, though many waſhings and ſcaldings are applied. One cauſe incidental to this evil, is permitting women to waſh in a brewhouſe, which ought by no means to be permitted, where any other convenience is to be had; for nothing can be more hurtful than the ſlops of ſoap-ſuds.

Be careful, when you prepare the coolers, never to let the water ſtand too long in them, as it will ſoak in, and ſoon turn putrid, when the ſtench will enter the wood, and render them almoſt incurable. To prevent ſuch conſequences, as well as to anſwer good purpoſes, it has by ſome been recommended, where all fixed brewhouſes are intended, that all the coolers ſhould be leaded. In the firſt place, ſuch are exceedingly cleanly; and, ſecondly, it expedites the cooling of part of your liquor worts, which is very neceſſary to forward it for working, as well as afterwards for cooling the whole; for evaporation cauſes conſiderably more waſte than

proper boiling. Chymiſts tell us, that the more the ſteam, the more the ſtrength of any fluid is exhauſted; as is further proved by the ſtill, where the ſteam being confined, the chief ſtrength is kept in; but, being expoſed to the air, it ſoon evaporates.

It will alſo be indiſpenſably neceſſary, in the preparation of your utenſils, that your coolers be well ſcoured with cold water two or three times, cold water being more proper than hot to effect a perfect cleanſing, eſpecially if they be in a bad condition from the undiſcovered filth that may be in the crevices. The application of hot water will drive the infection further; or if your drink be let into the coolers, and if any remain in the crevices, as before-mentioned, the heat will collect the foulneſs, and render the whole unwholeſome.

Some pretended judges of this matter abſurdly argue, that ropineſs in beer proceeds from the want of a ſufficient quantity of hops, to diſpel the glutinous richneſs ariſing from the ſuperiority of malt, which is a manifeſt miſtake, except when it is too much boiled, and receives bad management afterwards. Others ſay, that it is by applying the water too ſharp, that is, too hot to maſh with; but, if the water did not produce that fault, it has another equally as dangerous; and that is, when you maſh with water ſo exceedingly hot, it is liable to ſet the malt; which is clogging it up to ſuch a degree, that it is almoſt impoſſible to get it to run off; and when by art you have accompliſhed the difficulty, it never anſwers your wiſhes in point of goodneſs.

To ſhew, by an experiment, the diſagreements of heats and colds, which muſt be applicable in the caſe of brewing, proceed thus: take a pail of cold water, and throw it on a quantity of grains, and it will almoſt immediately become ropy. There are however ſome brewers ſo curious, as to put cold water on the maſh, and vainly imagine that it gets out the whole of the ſtrength; but this is a ridiculous notion, which cannot get a favourable reception, notwithſtanding they ſay it makes excellent toplaſh, or rather rot-gut ſmall-beer.

It

It is very ſingular, that ſome families ſhould have ſuch an averſion to the thoughts of brewing, which probably ariſes from the terrible apprehenſions they conceive of the expence and incumbrance attending the fitting up of a brewhouſe, which is an ill-founded conception, and ought to have no weight in a rational mind. It is not from being ſufficiently competent to know better, that people ſet their faces againſt brewing; but it is from pride, that bane of all good, that ſets them above ſo inconſiderable a thought, as they deem it, and a total negligence of their own and their country's welfare. A whole ſet of coolers, properly made, may be removed from houſe to houſe with great facility and little expence, and with leſs injury than other furniture, provided they be made according to the following directions.

Let ſtrong frames be conſtructed for each cooler, in ſuch a manner, that they may be unwedged and taken aſunder when occaſion requires. The outſide frame ſhould turn up pretty high, that is ſufficiently thick and ſtrong, to cut a proper inlet to receive wedges for the purpoſes hereafter-mentioned. Form your coolers, which are to conſiſt of only common planed deal boards, and lay them even to fit on this frame, which, from a projection and inlet, you can ſet the ſide to the bottom, and it will be neceſſary that the inlet ſhould be a little lower than where the bottom reſts. By theſe means, the wedges will have full power to tighten the ſides to as great an extremity as a hooped barrel; and theſe wedges ſhould be in three regular directions on the ſides, and at two places at each end, which will form perfect firmneſs. If the coolers be made in regular ſizes under each other, you may ſet ſtrong caſtors in mortices under the legs, by which means you can drive them under each other, ſo as the whole to go under the uppermoſt, which is a good method of ſetting them out of harm's way. By this mode of conſtruction, the chief of your brewing utenſils, the copper excepted, may be unwedged, and with little trouble packed into a waggon, in the ſpace of two hours, and ſet up in another brewhouſe

brewhouſe in the like proportionable time. If you ſhould afterwards chuſe to diſpoſe of the materials, that may be done without loſs, as the boards will not be damaged by either pins, nails, or ſcrews. When a ſmall quantity, ſuch as a hogſhead only is required, they may be made like drawers, pulling out in grooves, and reſting on treſſels, which may be very conveniently put out of danger in the manner before directed.

Be particularly careful that the *maſh-tub* be kept perfectly clean; nor muſt the grains be left in the tub any longer than the day after brewing, leſt it ſhould ſour the tub; for if there be a ſour ſmell in the brewhouſe before your beer be turned, it will be apt to infect your liquor and worts.

To render your tub the more perfect and laſting, you ſhould have a circular piece of braſs or copper, to inlay and line the hole where the penſtaff enters, to let the wort run off into the under back. The penſtaff ſhould be alſo ſtoutly ferrelled with the ſame metal, and both well and taperly finiſhed, ſo that you can place it properly. By this method, you may have it run from the fineneſs of a thread to the fullneſs of an inch tube, &c. firſt dreſſing your muck-baſket with ſtraw, fern, or little buſhy furze without ſtems, ſix or eight inches in from the bottom of your baſket, and ſet quite perpendicularly over the whole with the penſtaff, through the centre of the baſket, and the middle of the furze or fern, and faſtened into the hole of the tub. To ſteady it properly, you muſt have a piece of iron let into a ſtaple faſtened to the tub, at the neareſt part oppoſite to the baſket, and to reach nearly to it; and from that piece another added on a jointed ſwivel, or any other contrivance, ſo as to be at liberty to let round the baſket like a dog-collar, and to enter into the ſtaple formed in the ſame to pin it faſt, and by adding a half-circular turn in the collar, in which you have room to drive in a wedge, which will keep it ſafe down to the bottom, when there can be no danger of its being diſturbed by ſtirring the maſh, which will otherwiſe ſometimes be the caſe. When you let go, you will raiſe the penſtaff to your

your own degree of running, and then faſten the ſtaff by the help of two wedges tightened between the ſtaff and the baſket.

The copper-work, in proceſs of time, like every thing elſe, will become defective, and when this be the caſe, the following very ſimple remedy will make the parts as perfect as ever: Work the penſtaff in the braſs ſocket with emery and water, or oil, which will make it perhaps more perfect than when new, and many inſtances have been ſeen of this method being uſed with cocks juſt purchaſed.

It would be no inconſiderable addition to the conveniency of the under backs, to have a piece of copper to line the hole in the bottom, which may be ſtopped with a cloth put ſingly round a large cork; and when it be faſtened down for the wort to run, it will be neceſſary to put a large weight on the cork, which will prevent its flying up by the heat. When the liquor be pumped clean out of the back, the cloth round the cork will enable you to take out the cork with eaſe; and there ſhould be a drain below the under back to carry off the water, which will enable you to waſh it perfectly clean with very little trouble. This drain ſhould be made with a clear deſcent, ſo that no damp may remain under the back. With the conveyance of water running into your copper, you may be enabled to work that water in a double quantity, your under back being filled by the means of letting it in at your leiſure, out of your copper, through a ſhoot to the maſh-tub, and ſo to the under back. Thus you will have a reſerve againſt the time you wiſh to fill your copper, which may be completed in a few minutes, by pumping while the upper cock be running. Thus much for the principal utenſils in brewing; but be careful to keep every thing perfectly clean.

As we have now properly explained the precautions neceſſary to be taken in the preparation of veſſels, we ſhall enter into a conciſe detail of what is to be obſerved in the courſe of brewing.

Having your utenſils ſcalded, your malt ground, your

copper boiling, and your penſtaff well ſet, you muſt then proceed to maſh, by letting a ſufficient quantity of boiling water into your tub, in which it muſt ſtand until the greater part of the ſteam be gone off, or until you can ſee your own ſhadow in it. It will be then neceſſary, that one perſon ſhould pour the malt gently in, while another be carefully ſtirring it; for it is as neceſſary, that as much care ſhould be obſerved when the maſh be thin as when it be thick. This being effectually and well done, and having a ſufficient reſerve of malt to cover the maſh, to prevent evaporation, you may cover your tub with ſacks, &c. and leave your malt three hours to ſteep.

Previous to your letting the maſh run, you ſhould not fail to be prepared with a pail to catch the firſt fluſh, as that is generally thickiſh; and another pail being applied while you return the firſt on the maſh, and ſo on for two or three times, or at leaſt until it run fine. By this time your copper ſhould be boiling, and a convenient tub placed cloſe to your maſh-tub; let into it through your ſpout half the quantity of boiling water, you mean to uſe for drawing off your beſt wort. After this, you muſt inſtantly turn your cock to fill up again which will boil in due time with cinders or coal-aſhes. During ſuch time, you muſt ſtop the maſh with this hot water out of the convenient tub, in moderate quantities, every eight or ten minutes, until the whole be conſumed; then letting off the remaining quantity, which will be boiling hot, to the finiſhing purpoſe for ſtrong beer.

You muſt then fill your copper quite full, ſo as to boil quickly for the ſecond maſh, whether you intend it for ale or ſmall beer. Being thus far prepared, let off the remaining quantity of water into the tub, as you did for the ſtrong beer, ſtopped up as before; but if you would have ſmall beer beſides, you muſt judge it accordingly by boiling a proper quantity off in due time, and letting it into the tub as before. It is better to avoid the latter article, that you may entirely draw out the ſtrength for the ale.

Twenty-four buſhels of malt will make two hogſ-

heads of as good ſtrong beer as any in England, and alſo two hogſheads of very pretty ale. This ſtrong beer ſhould be kept two or three years, and the ale never leſs than one, before tapped. If your maſh be only for one hogſhead, it ſhould be two hours in running off; if for two hogſheads, two hours and a half; and for any greater quantity, three hours: for there is no good in letting it be too long, as the whole ſtrength is extracted by the frequent ſtoppings.

You muſt be particular in the time of ſteeping your maſhes. Strong beer muſt be allowed three hours; ale one hour; and, if you draw ſmall beer after, half an hour. By this mode of proceeding, your boilings will regularly take place of each other, which will expedite the buſineſs, by preventing loſs of time. Be particularly careful, in the courſe of each maſhing, that it be thoroughly ſtirred from the bottom, and eſpecially round the muck baſket; for, being well ſhaken, it prevents a ſtagnation of the whole body of the maſh; and were this laſt proceſs omitted, it would certainly ſox your beer, and give it an exceeding bad taſte.

In preparing for boiling, be particularly careful to put the hops in with the firſt wort, or it will char in a few minutes. As ſoon as the copper be full enough, a good fire ſhould be made under it; but be careful, in filling it, to leave room enough for boiling. Quick boiling is one of the moſt neceſſary things to be obſerved; though in this particular there are variety of opinions. However, there is perhaps but one good method, and that is, quick boiling. Great caution ſhould be obſerved, when it begins to ſwell in waves in the copper: if you have no aſſiſtant, be particularly attentive to its motions; and being provided with an iron rod of a proper length, crooked at one end, and jagged at the other, then with the crook you are enabled to open the furnace, or copper door, and with the other end puſh in the damper, without ſtirring from your ſtation; but on the approach of the firſt ſwell, you will have ſufficient time to proportinate your fire, as care ſhould be taken that it be not too predominant. When the boil be properly got under, you may then add a fire

that will boil briſkly, and there may be a variation of a few minutes.

With reſpect to the time it ſhould boil, experienced brewers proceed in this manner. They take a clean copper bowl-diſh, to dip out ſome of the liquor, and when they diſcover a working, and the hops ſinking, they conclude it to be ſufficiently boiled. This is ſometimes completed in thirty-five or forty minutes; but this rule is often extended five or ten minutes, according to the different qualities of malt. Long and ſlow boiling is very pernicious, as well as waſting the liquor; for the ſlower it boils, the lower it drops, and ſinges to your copper; whereas quick boiling has a contrary effect. Eſſence of malt is extracted by length of boiling, by which you can make it to the thickneſs of honey or treacle, ſo that a ſmall quantity will weigh pounds. In ſome parts of Yorkſhire, they value their liquor for its great ſtrength, by its affecting the brain for two or three days after intoxication. This is the effect of long boiling; for in that county they boil liquor for three hours; and, what is ſtill worſe, when it ſinks in the copper, from the waſte in boiling, they every now and then add a little freſh wort, which, without doubt, muſt tend to ſeveral ſtagnations, productive of ſeveral impurities.

Your liquor being properly boiled, be ſure to traverſe a ſmall quantity quite over all the coolers, ſo as to get a proper quantiy cold immediately to ſet to work; but if the airineſs of your brewhouſe is not ſufficient to expedite a quantity ſoon, you muſt traverſe a ſecond quantity over the coolers, and then let it into ſhallow tubs. Put theſe into any paſſage where there is a thorough draft of air, but where no rain or other wet can get communication to it. Then let off the quantity of two baring tubfulls from the firſt over the ſecond and third coolers, which may be ſoon got cold, to be ready for a ſpeedy working, and then the remaining part that is in your copper may be quite let out into the firſt cooler. In the mean time, mend the fire, and alſo attend to the hops, to make a clear paſſage through the ſtrainer. Having proceeded thus far, as ſoon as the

the liquor be done running, return to your buſineſs of pumping; but be ſure to remember, that, when you have got four or five pails-full, you then return all the hops into the copper for the ale.

By this time, the ſmall quantity of liquor traverſed over your coolers being ſufficiently cooled, you muſt now proceed to ſet your liquor to work. Take four quarts of barm, and divide half of it into ſmall veſſels, ſuch as clean bowls, baſons, or mugs, adding thereto an equal quantity of wort, which ſhould be almoſt cold. As ſoon as it ferments to the top of the veſſel, put it into two pails, and when that works to the top, put one into a baring tub, and the other into another. When you have half a baring tub full together, you may put the like quantity to each of them, and then cover them over, until it comes to a fine cauliflower head. This may be perfectly completed in three hours, and then put thoſe two quantities into the working guile. You may now add as much wort as you have got ready; for you cannot work it too cold in open weather.

If you brew in cold froſty weather, keep the brew-houſe warm; but never add hot wort to keep the liquor to a blood heat, that being a bad maxim; for hot wort put to cold, as well as cold to hot, is ſo intemperate in its nature, that it ſtagnates the proper operation of the barm.

You muſt be careful that your barm be not from foxed beer, that is, beer heated by ill-management in its working; for in that caſe it is likely to carry with it the contagion. If your barm be flat, and you cannot procure that which is new, the method of recovering its working is, by putting to it a pint of warm ſweet wort of your firſt letting off, the heat to be of half the degree of milk warm. Then give your mug that contains it a ſhake, and it will ſoon gather ſtrength and be fit for uſe. I ſhall conclude this matter with obſerving, that half a pound of good hops is ſufficient for a buſhel of malt for ſtrong beer, to keep for four years, twelve buſhels to the hogſhead.

We come now to the laſt and moſt ſimple operation in the buſineſs of brewing, which is the tunning. The general methods of doing this are, either by having it carried down on men's ſhoulders, or conveying it into the cellar by the means of leathern pipes, commonly uſed for that purpoſe.

Your caſks being perfectly clean, ſweet, and dry, and ſet on the ſtand ready to receive the liquor, firſt ſkim off the top barm, then proceed to fill your caſks quite full, and immediately bung and peg them cloſe. Bore a hole with a tap-borer near the ſummit of the ſtave, at the ſame diſtance from the top as the lower tap-hole is from the bottom, for working through that upper hole, which is a clean and more effectual method than working it over the caſk; for, by the above method, being ſo cloſely confined, it ſoon ſets itſelf into a convulſive motion of working, and forces itſelf fine, provided you attend to the filling of your caſks five or ſix times a day: for by too long an omiſſion it begins to ſettle, and afterwards being diſturbed, it raiſes a ſharp fermentation, which produces an inceſſant working of a ſpurious froth, that may continue for ſome weeks, and after all give your beer a crankiſh taſte, which proper attention might have prevented.

Having thus gone through the principal matters in the practical part of brewing, we ſhall now proceed to inſtruct the houſe keeper in the management of malt liquors, the proper time for brewing, and ſhall make ſome obſervations on the different qualities of water, malt, and hops.

The month of March is generally conſidered as one of the principal ſeaſons for brewing malt liquor for long keeping; and the reaſon is, becauſe the air at that time of the year is temperate, and contributes to the good working or fermentation of the liquor, which principally promotes its preſervation and good keeping. Very cold as well as very hot weather, prevents the free fermentation or working of liquors; ſo that, if you brew in very cold weather, unleſs you uſe ſome means to warm the cellar while new drink be working, it will never clear itſelf

itſelf in the manner you would wiſh; and the ſame misfortune will ariſe, if, in very hot weather, the cellar be not put into a temperate ſtate. The conſequence of all which will be, that ſuch drink will be muddy and ſour, perhaps beyond all recovery. Such misfortunes often happen, even in the proper ſeaſon for brewing, and that owing to the badneſs of a cellar; for when they be dug in ſpringy grounds, or are ſubject to damps in winter, the liquor will chill, and grow flat and dead. Where cellars are of this nature, it will be adviſeable to make your brewings in March, rather than in October; for you may keep ſuch cellars temperate in ſummer, but cannot warm them in winter. Thus your beer brewed in March will have due time to ſettle and adjuſt itſelf, before the cold can materially injure it.

It is adviſeable to build your cellars for keeping liquors after ſuch a manner, that no external air can get into them; for the variation of the air abroad, were there free admiſſion of it into the cellars, would cauſe as many alterations in the liquor, and would thereby keep them in ſo unſettled a ſtate, as to render them unfit for drinking. Some people, curious in theſe maters, have double doors to their cellars, with a view that none of the external air may find a way into them, and are amply repaid for their care and expence by the goodneſs of their liquor. The intent of the double door is, to keep one ſhut while the other be open, that the external air may be excluded. Such cellars, if they lie dry, as they ought to do, are ſaid to be cold in ſummer, and warm in winter; though, in reality, they are conſtantly the ſame in point of temperature. They ſeem, indeed, cold in hot weather, but that is only becauſe we go into them from a hotter air abroad; and the ſame mode of reaſoning will hold good, with reſpect to their appearing warmer in winter. Hence it is evident, that they are only cold or warm comparatively, as the air we come out of is colder or warmer. This ſhould be the peculiar property of a cellar, if we expect to have good liquor out of it. As for the brewing part itſelf, we have already conſi-

dered that matter; what we ſhall therefore further principally touch upon, beſides ſpeaking of cellaring, will relate to water, malt, hops, and the proper keeping of liquors.

To ſpeak in general, the beſt water is river-water, ſuch as is ſoft, and has partaken of the air and ſun; for this eaſily inſinuates itſelf into the malt, and extracts its virtues. On the contrary, hard waters aſtringe and bind the pores of the malt, ſo that its virtue is not freely communicated to the liquor. It is a rule with ſome, that all water that will mix with ſoap is fit for brewing, and they will by no means allow of any other; and it has been more than once experienced, that where the ſame quantity of malt has been uſed to a barrel of river-water, as to a barrel of ſpring-water, the river water brewing has excelled the other in ſtrength above five degrees in twelve months. It muſt be obſerved likewiſe, that the malt was not only the ſame in quantity for one barrel as for the other, but was the ſame in quality, having been all meaſured from the ſame heap. The hops were alſo the ſame, both in quality and quantity, and the time of boiling equal in each. They were worked in the ſame manner, and tunned and kept in the ſame cellar. Here it was evident, that the only difference was in the water, and yet one barrel was worth two of the other.

One thing has long puzzled the ableſt brewers, and that is, when ſeveral gentlemen in the ſame town have employed the ſame brewer, have had the ſame malt, the ſame hops, and the ſame water, and brewed in the ſame month, and broached their drink at the ſame time, yet one has had beer extremely fine, ſtrong, and well taſted, while the others have had hardly any worth drinking. There may be three reaſons for this difference: One might be the difference of weather, which might happen at the ſeveral brewings in this month, and make an alteration in the working of the liquors. Secondly, that the yeſt or barm might be of different ſorts, or in different ſtates, wherewith theſe liquors were worked; and thirdly, the cellars were not equally good. The good-

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neſs of ſuch drink as is brewed for keeping, in a great meaſure depends on the goodneſs of the cellar in which it is kept.

The Dorcheſter beer, which is ſo much admired, is, for the moſt part brewed of chalky water, which is almoſt every where in that county; and as the ſoil is generally chalk, the cellars, being dug in that dry ſoil, contribute to the good keeping of their drink, it being of a cloſe texture, and of a drying quality, ſo as to diſſipate damps; for damp cellars, we find by experience, are injurious to the keeping of liquors, as well as deſtructive to the caſks. A conſtant temperate air digeſts and ſoftens malt liquors, ſo that they taſte quite ſmooth on the palate; but in cellars which are unequal, by letting in heats and colds, the liquor is ſubject to grow ſtale and ſharp. For this reaſon it is, that liquor brewed for long voyages at ſea, ſhould be perfectly ripe and fine before it be exported; for when it has had ſufficient time to digeſt in the caſk, and is racked from the bottom, or lee, it will bear carriage without injury.

It has been obſerved, that in proportion to the quantity of liquor which is incloſed in one caſk, ſo will it be a longer or ſhorter time in ripening. A veſſel, containing two hogſheads of beer, will require twice as much time to perfect itſelf as one of a hogſhead; and it is found by experience, that no veſſel ſhould be uſed for ſtrong beer, which is intended to be kept, leſs than a hogſhead, as one of that quantity, if it be fit to draw in a year, has body enough to ſupport it two, three, or four years, if it have ſtrength of malt and hops in it as the Dorcheſter beer has.

One great piece of œconomy is the good management of ſmall beer; for if that be not good, the drinkers of it will be feeble in ſummer time, incapable of ſtrong work, and will be very ſubject to diſtempers. Beſides, when the beer be not good, a great deal will be thrown away. The uſe of drink, as well as meat, is to nouriſh the body; and the more labour there is upon any one, the more ſubſtantial ſhould be the diet. In harveſt time, the ill effects of bad beer among the workmen are viſible; and in great families,

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where that article has not been attended to, the apothecaries bills have amounted to twice as much as the malt would have come to, that would have kept the ſervants in ſtrength and good health. Beſides, good wholeſome drink is ſeldom thrown away by ſervants; and thus the ſparing of a little malt ends in the loſs of the maſter. Where there is good cellaring, therefore, it is adviſeable to brew a ſtock of ſmall beer in March or October, or in both months, to keep in hogſheads, if poſſible. The beer brewed in March ſhould not be tapped till October, nor that brewed in October, till the March following; having this regard to the quantity, that a family, of the ſame number of working perſons, will drink a third more in ſummer than in winter.

If water happen to be of a hard nature, it may be ſoftened by expoſing it to the air and ſun, and putting into it ſome pieces of ſoft chalk to infuſe; or, when the water be ſet on to boil, in order to be poured on the malt, put into it a quantity of bran, which will help a little to ſoften it.

One thing more is to be mentioned, reſpecting the preſervation of ſtrong beer, and that is, when once the veſſel be broached, regard ought to be had to the time in which it will be expended; for, if there happen to be a quick draught for it, then it will laſt good to the very bottom; but, if there be likely to be but a ſlow draught, then do not draw off quite half before you bottle it, otherwiſe your beer will grow flat, dead, or ſour. This is obſerved very much among the curious.

We ſhall now mention two or three particulars relative to malt, which may help thoſe who are unacquainted with brewing. In the firſt place, the general diſtinction between one malt and another is, only that the one is high, and the other low-dried. That which we call high-dried will, when brewed, produce a liquor of a deep-brown colour; and the other, which is the low-dried, will produce a liquor of a pale colour. The firſt is dried in ſuch a manner, as may be ſaid rather to be ſcorched than dried, and is far leſs wholeſome than the pale malt. It has alſo been experienced that brown malt, although

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it be well brewed, will ſooner turn ſharp than the pale malt, if that be fairly brewed.

A gentleman of good experience in the brewery ſays, that the brown malt makes the beſt drink when it is brewed with a coaſe river water, ſuch as that of the Thames about London; and that likewiſe being brewed with ſuch water, it makes very good ale; but that it will not keep above ſix months without turning ſtale, and a little ſharp, even though he allows fourteen buſhels to the hogſhead. He adds, that he has tried the high-dried malt to brew beer with for keeping, and hopped it accordingly, and yet he could never brew it ſo as to drink ſoft and mellow, like that brewed with pale malt. There is an acid quality in the high dried malt, which occaſions that diſtemper commonly called the heart-burn in thoſe that drink of the ale or beer made of it.

What we have here ſaid of malt is meant that made of barley; for wheat-malt, pea-malt, or thoſe mixed with barley-malt though they produce a high-coloured liquor will keep many years, and drink ſoft and ſmooth, yet they have the mum flavour.

Some people, who brew with high-dried barley-malt, put a bag, containing about three pints of wheat, into every hogſhead of liquor, and that has fined it, and made it drink mellow. Others have put about three pints of wheat-malt into a hogſhead, which has produced the ſame effect. But all malt liquors, however well they may be brewed, may be ſpoiled by bad cellaring, and be now and then ſubject to ferment in the caſk, and conſequently turn thick and ſour. The beſt way to help this, and bring the liquor to itſelf, is to open the bung of the caſk for two or three days; and, if that does not ſtop the fermentation, then put in about two or three pounds of oyſter-ſhells, waſhed, dried well in an oven, and then beaten to fine powder. Stir it a little, and it will preſently ſettle the liquor, make it fine, and take off the ſharp taſte. As ſoon as that be done, draw it off into another veſſel, and put a ſmall bag of wheat or wheat-malt into it, as before directed, or in proportion to the ſize of the veſſel. Sometimes ſuch fermentations

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will happen in liquor by change of weather, if it be in a bad cellar, and will, in a few months, fall fine of itſelf, and grow mellow.

High-dried malt ſhould not be uſed in brewing, till it has been ground ten days or a fortnight, as it then yields much ſtronger drink than the ſame quantity of malt juſt ground; but if you deſign to keep malt ground ſome time before you uſe it, you muſt take care to keep it very dry, and the air at that time muſt alſo be dry. As for pale malt, which has not partaken ſo much of the fire, it muſt not remain ground above a week before you uſe it.

As for hops, the neweſt are much the beſt, though they will remain very good two years: but after that they begin to decay and loſe their flavour, unleſs great quantities are kept together, in which caſe they will keep much longer good than in ſmall quantities. Theſe, for their better preſervation, ſhould be kept in a very dry place; though the dealers in them rather chooſe ſuch places as are moderately between moiſt and dry, that they may not loſe any of their weight. Notice muſt here be taken of a method which has been uſed to ſtale and decayed hops, to make them recover their bitterneſs; and this is, to unbag them, and ſprinkle them with aloes and water, which, when it has proved a bad hop year, has ſpoiled great quantities of malt liquor about London; for even, where the water, the malt, the brewer, and the cellars, be each good, a bad hop will ſpoil all. Hence it is evident, that every one of theſe particulars ſhould be well choſen before the brewing be ſet about, or elſe you muſt expect but a bad account of your labour. So likewiſe the yeſt or barm which you work your liquor with, muſt be well conſidered, or a good brewing may be ſpoiled by that alone.

Remember always to be provided with every material before you begin your brewing, as the wort will not wait for any thing.

It is a practice in ſome places remote from towns, to dip whiſks into yeſt, then beat it well, and ſo hang up the whiſks with the yeſt in them to dry; and if there be

be no brewing till two months afterwards, the beating and ſtirring one of theſe new whiſks in new wort will raiſe a working or a fermentation in it. It is a rule, that all liquor ſhall be worked well in the tun, or keel, before it be put into the veſſel, otherwiſe it will not eaſily grow fine. Some follow the rule of beating down the yeſt pretty often while it is in the tun, and keep it there working for two or three days, obſerving to put it into the veſſel juſt when the yeſt begins to fall. This liquor is commonly very fine, whereas that which is put into the veſſel quickly after it is brewed, will not be fine in many months.

With reſpect to the ſeaſon for brewing liquor to keep, it is to be obſerved, that if the cellars be ſubject to the heat of the ſun, or warm ſummer air, it will be beſt to brew in October, that the liquor may have time to digeſt before the warm ſeaſon comes on; and if cellars be inclinable to damps, and to receive water, the beſt time will be to brew in March. Some experienced brewers always chooſe to brew with the pale malt in March, and the brown in October; for they ſuppoſe, that the pale malt being made with a leſs degree of fire than the other, wants the ſummer ſun to ripen it; and ſo, on the contrary, the brown, having had a larger ſhare of the fire to dry it, is more capable of defending itſelf againſt the cold of the winter ſeaſon. But theſe are merely matters of opinion.

However careful you may have been in attending to all the preceding particulars, yet, if the caſks be not in good order, ſtill the brewing may be ſpoiled. New caſks are apt to give liquor a bad taſte, if they be not well ſcalded and ſeaſoned ſeveral days ſucceſſively before they be uſed. As to old caſks, if they ſtand any time out of uſe, they are apt to grow muſty.

There now remains little more to be ſaid concerning the management of malt liquors, but that of bottling it. The bottles muſt firſt be well cleaned and dried; for wet bottles will make the liquor turn mouldy, or mothery, as they call it; and by wet bottles a great deal of good beer has been ſpoiled. Though the bottles be

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clean and dry, yet, if the corks be not new and ſound, the liquor will be ſtill liable to be damaged; for, if the air can get into the bottles, the liquor will grow flat, and will never riſe. Many who flattered themſelves that they knew how to be ſaving, by uſing old corks on this occaſion, have ſpoiled as much liquor as ſtood them in four or five pounds, only for want of laying out three or four ſhillings. If bottles be corked as they ſhould be, it will be difficult to pull out the cork without a ſcrew; and to be ſure to draw the cork without breaking, the ſcrew ought to go through the cork, and then the air muſt neceſſarily find a paſſage where the ſcrew has paſſed, and therefore the cork muſt be good for nothing. If a cork has once been in a bottle, though it has not been drawn with a ſcrew, yet that cork will turn muſty as ſoon as it be expoſed to the air, and will communicate its ill flavour to the bottle in which it be next put, and ſpoil the liquor that way. In the choice of corks, take thoſe that are ſoft and clear from ſpecks.

You may alſo obſerve, in the bottling of liquor, that the top and middle of the hogſhead are the ſtrongeſt, and will ſooner riſe in the bottles than the bottom. When once you begin to bottle a veſſel of any liquor, be ſure not to leave it till all be completed, otherwiſe it will have different taſtes.

If you find that a veſſel of liquor begins to grow flat whilſt it is in common draught, bottle it, and into every bottle put a piece of loaf ſugar of about the ſize of a walnut, which will make it riſe and come to itſelf; and to forward its ripening, you may ſet ſome bottles in hay in a warm place; but ſtraw will not aſſiſt its ripening.

Where there are not good cellars, holes have been ſunk in the ground, and large oil jars put into them, and the earth filled cloſe about the ſides. One of theſe jars may hold about a dozen quart bottles, and will keep the liquor very well; but the tops of the jars muſt be kept cloſe covered up. In winter time, when the weather is froſty, ſhut up all the lights or windows of your cellars, and cover them cloſe with horſe dung, or horſe litter;

litter; but it is much better to have no lights or windows at all to any cellar, for the reaſons before given.

Should you have an opportunity of brewing a good ſtock of ſmall beer in March and October, ſome of it may be bottled at ſix months end, putting into every bottle a lump of loaf ſugar. This will be a very refreſhing drink in the ſummer. Or, if you happen to brew in ſummer, and are deſirous of briſk ſmall beer, as ſoon as it be done working, bottle it as above directed.

APPENDIX.

SECTION I.

Conſiderations on Culinary Poiſons.

THOUGH we have already, in different parts of this work, occaſionally reminded the houſekeeper and cook of the fatal conſequences attending coppers and ſaucepans not being properly tinned, yet we ſhall here enter on a particular enquiry into the nature and property of culinary poiſons, for the information and ſatisfaction of thoſe who may wiſh to have a more perfect knowledge of ſuch important matters.

By the uſe of copper veſſels for dreſſing our food, we are daily expoſed to the danger of poiſon; and even the very air of a kitchen, abounding with oleaginous and ſaline particles, diſpoſes thoſe veſſels to diſſolution before they be uſed. Copper, when handled, yields an offenſive ſmell; and, if touched with the tongue, has a ſharp pungent taſte, and even excites a nauſea. Verdigriſe is nothing but a ſolution of this metal by vegetable acids; and it is well known, that a very ſmall quantity of this ſolution will produce cholics, vomitings, intolerable thirſt, univerſal convulſions, and other dangerous ſymptons. If theſe effects, and the prodigious diviſibility of this metal be conſidered, there can be no doubt of its being a violent and ſubtle poiſon. Water, by ſtanding ſome time in a copper veſſel, becomes impregnated with verdigriſe, as may be demonſtrated by throwing into it a ſmall quantity of any volatile alkali, which will immediately tinge it with a paler or deeper blue, in proportion to the ruſt contained in the water. Vinegar, apple-

apple-ſauce, greens, oil, greaſe, butter, and almoſt every other kind of food, will extract the verdigriſe in a great degree. Some people imagine, that the ill effects of copper are prevented by its being tinned, which, indeed, is the only preventative in that caſe; but the tin, which adheres to the copper, is ſo extremely thin, that it is ſoon penetrated by the verdigriſe, which inſinuates itſelf through the pores of that metal, and appears green upon the ſurface.

Verdigriſe is one of the moſt violent poiſons in nature; and yet, rather than quit an old cuſtom, the greater part of mankind are content to ſwallow ſome of this poiſon every day. Our food receives its quantity of poiſon in the kitchen, by the uſe of copper pans and diſhes; the brewer mingles poiſon in your beer, by boiling it in a copper; ſalt is diſtributed to the people from copper ſcales, covered with verdigriſe; our pickles are rendered green by an infuſion of copper, the paſtry-cook bakes our tarts in copper patty-pans; but confections and ſyrups have greater powers of deſtuction, as they are ſet over a fire in copper veſſels which have not been tinned, and the verdigriſe is plentifully extracted by the acidity of the compoſition. After all, though we do not ſwallow death in a ſingle doſe, yet it is certain that a quantity of poiſon, however ſmall, which is repeated with every meal, muſt produce more fatal effects than is generally believed.

Bell-metal kettles are frequently uſed in boiling cucumbers for pickling, in order to make them green; but this is a practice as abſurd as it is dangerous. If the cucumbers acquire any additional greenneſs by the uſe of theſe kettles, they can only derive it from the copper, of which they are made; and this very reaſon ought to be ſufficient to overturn ſo dangerous a practice.

According to ſome writers, bell-metal is a compoſition of tin and copper, or pewter and copper, in the proportion of twenty pounds of pewter, or twenty-three pounds of tin, to one hundred weight of copper. According to others, this metal is made in the proportion of one thouſand pounds of copper to two or three hun-

dred pounds of tin, and one hundred and fifty pounds of braſs. Spoons, and other kitchen utenſils, are frequently made of a mixed metal, called alchemy, or, as it is vulgar pronounced, ochimy. The ruſt of this metal, as well as that of the former, is highly pernicious.

The author of a tract entitled, Serious Reflections attending the Uſe of Copper Veſſels, publiſhed in London in 1755, aſſerts, that the great frequency of palſies, apoplexies, madneſs, and all the frightful train of nervous diſorders which ſuddenly attack us, without our being able to account for the cauſe, or which gradually weaken our vital faculties, are the pernicious effects of this poiſonous matter, taken into the body inſenſibly with our victuals, and thereby intermixed with our blood and juices.

However this may be, certain it is, that there have been innumerable inſtances of the pernicious conſequences of eating food dreſſed in copper veſſels not ſufficiently cleaned from this ruſt. On this account, the ſenate of Sweden, about the year 1753, prohibited copper veſſels, and ordered that no veſſels, except ſuch as were made of iron, ſhould be uſed in their fleets and armies. But if copper veſſels muſt be ſtill continued, every cook and good houſewife ſhould be particularly careful in keeping them clean and well tinned, and ſhould ſuffer nothing to remain in them longer than is abſolutely neceſſary for the purpoſes of cookery.



Lead is a metal eaſily corroded, eſpecially by the warm ſteams of acids, ſuch as vinegar, cider, lemon-juice, Rheniſh wine, &c. and this ſolution, or ſalt of lead, is a ſlow and inſidious, though certain poiſon. The glazing of all our common brown pottery ware is either lead or lead ore; if black, it is a lead ore, with a ſmall proportion of manganeſe, which is a ſpecies of iron ore; if yellow, the glazing is lead ore, and appears yellowiſh by having ſome pipe or white clay under it. The colour of the common pottery ware is red, as the veſſels are made of the ſame clay as common bricks. Theſe veſſels are ſo porous, that they are penetrated by all ſalts acid or alkaline, and are unfit for retaining any ſaline ſubſtances.

ſubſtances. They are improper, though too often uſed, for preſerving ſour fruits or pickles. The glazing of ſuch veſſels is corroded by the vinegar; for, upon evaporating the liquor, a quantity of the ſalt of lead will be found at the bottom. A ſure way of judgeing whether the vinegar, or other acid, have diſſolved part of the glazing, is by their becoming vapid, or loſing their ſharpneſs, and acquiring a ſweetiſh taſte by ſtanding in them for ſome time; in which caſe the contents muſt be thrown away as pernicious.

The ſubſtance of the pottery ware, commonly called Delft, the beſt being made at Delft in Holland, is a whitiſh clay when baked, and ſoft, as not having endured a great heat in baking. The glazing is a compoſition of calcined lead, calcined tin, ſand, ſome coarſe alkaline ſalt, and ſandiver; which being run into a white glaſs, the white colour being owing to the tin, is afterwards ground in a mill, then mixed with water, and the veſſels, after being baked in the furnace, are dipped into it, and put again into the furnace; by which means, with a ſmall degree of heat, the white glaſs runs upon the veſſels. This glazing is exceedingly ſoft, and eaſily cracks. What effects acids will have upon it, the writer of theſe conſiderations cannot ſay; but they ſeem to be improper for inſpiſſating the juice of lemons, oranges, or any other acid fruits.

The moſt proper veſſels for theſe purpoſes are porcelain or China ware, the ſubſtances of them being of ſo cloſe a texture, that no ſaline or other liquor can penetrate them. The glazing, which is likewiſe made of the ſubſtance of the china, is ſo firm and cloſe, that no ſalt or ſaline ſubſtance can have the leaſt effect upon it. It muſt, however, be obſerved, that this remark is applicable only to the porcelain made in China; for ſome ſpecies of the European manufactory are certainly glazed with a fine glaſs of lead, &c.

The ſtone ware, commonly called Staffordſhire ware, is the next to china. The ſubſtance of theſe veſſels is a compoſition of black flint, and a ſtrong clay, that bakes white. Their outſides are glazed, by throwing

into the furnace, when well heated, common or ſea ſalt decrepitated, the ſteam or acid of which, flying up among the veſſels, vitrifies the outſide of them, and gives them the glazing. This ſtone ware does not appear to be injured or affected by any kind of ſalts, either acid or alkaline, or by any liquors, hot or cold. Theſe are therefore extremely proper for all common uſes; but they require a careful management, as they are more apt to crack with any ſudden heat, than china.

Having thus conſidered the nature of copper and earthen utenſils for the uſe of the kitchen, we ſhall proceed to make ſome few remarks on the poiſonous qualities of muſhrooms, hemlock, and laurel, the laſt of which has lately ſo much engroſſed the converſation of all ranks of people.

Muſhrooms have been long uſed in ſauces, in catchup, and other forms of cookery; they were highly eſteemed by the Romans, as they are at preſent by the French, Italians, and other nations. Pliny exclaims againſt the luxury of his countrymen in this article, wonders what extraordinary pleaſure there can be in eating ſuch dangerous food. The ancient writers on the Materia Medica ſeem to agree, that muſhrooms are in general unwholeſome; and the moderns, Lemery, Allen, Geoffroy, Boerhaave, Linnæus, and others, concur in the ſame opinion. There are numerous inſtances on record of their fatal effects, and almoſt all authors agree, that they are fraught with poiſon.

The common eſculent kinds, if eaten too freely, frequently bring on heart-burns, ſickneſſes, vomitings, diarrhœas, dyſenteries, and other dangerous ſymptoms. It is therefore to be wiſhed, that they were baniſhed from the table; but, if the palate muſt be indulged in theſe treacherous gratifications, or, as Seneca calls them, this voluptuous poiſon, it is neceſſary that thoſe, who are employed in collecting them, ſhould be extremely cautious, leſt they ſhould collect ſuch as are abſolutely pernicious; which, conſidering to whoſe care this is generally committed, may, and undoubtedly frequently has happened. The eatable muſhrooms at firſt appear

of

of a roundiſh form, like a button; the upper part and the ſtalk are very thin; the under part is of a livid fleſh colour; but the fleſhy part, when broken, is very white. When theſe are ſuffered to remain undiſturbed, they will grow to a large ſize, and expand themſelves almoſt to a flatneſs, and the red part underneath will change to a dark colour.

Small Hemlock, though it ſeems not to be of ſo virulent a nature as the larger hemlock, yet Boerhaave places it among the vegetable poiſons, in his Inſtitutes; and in his Hiſtory of Plants, he produces an inſtance of its pernicious effects. It is therefore neceſſary to guard againſt it, in collecting herbs for ſallads and other purpoſes. Attend therefore to the following deſcription:

The firſt leaves are divided into numerous ſmall parts, which are of a pale green, oval, pointed, and deeply indented. The ſtalk is ſlender, upright, round, ſtriated, and about a yard high. The flowers are white, growing at the tops of the branches in little umbels. It is an annual plant, common in orchards and kitchen gardens, and flowers in June and July. This plant has been often miſtaken for parſley, and from thence it has received the name of fool's parſley.

The water diſtilled from the leaves of the *common laurel*, has been frequently mixed with brandy, and other ſpirituous liquors, in order to give them the flavour of ratafia; and the leaves are often uſed in cookery, to communicate the ſame kind of taſte to creams, cuſtards, puddings, and ſome ſorts of ſweetmeats. But in the year 1728, an account of two women dying ſuddenly in Dublin, after drinking ſome of the common diſtilled laurel water, gave riſe to ſeveral experiments, made upon dogs, with the diſtilled warer, and with the infuſion of the leaves of the common laurel, communicated by Dr. Madden, Phyſician at Dublin, to the Royal Society in London: and afterwards repeated, in the year 1731, and confirmed by Dr. Mortimer, by which it appeared, that both the water and the infuſion brought on convulſions, palſy, and death.

The laurel of the ancients, or the *bay*, is, on the contrary, of a ſalutary nature, and of uſe in ſeveral diſorders; but the common laurel is a plant of a very deſtructive kind, and taken in a large quantity, is a moſt formidable poiſon. However, if it be adminiſtered with proper caution, and in ſmall proportion, the leaves of the plant are generally thought to be innocent; and therefore, for kitchen purpoſes, as the flavouring of cuſtards, and ſuch like, the uſe, in guarded and common moderation, may be continued in perfect ſafety. The bitter parts of the plants, in which all the noxious properties are ſuppoſed to reſide, are determined to be the ſame in quality, and not ſenſibly different in degree, from the bitter almond, or from the kernels of any of the ſtoned fruits. Linnæus ſays, that in Holland, an infuſion of this kind of laurel is uſed in the practice of the healing art. Miller alſo ſays, that laurel-leaves are perfectly innocent. A nice attention, however, is certainly neceſſary in the uſe of them.

SECTION II.

Conſiderations on the Adulteration of Bread and Flour.

IN the adulteration of flour, mealmen and bakers have been known to uſe bean-meal, chalk, whiting, ſlacked lime, alum, and even aſhes of bones. The firſt, bean-flour, is perfectly innocent, and affords a nouriſhment equal to that of wheat; but there is a roughneſs in bean-flour, and its colour is duſky. To remove theſe defects, chalk is added to whiten it; alum, to give the whole compound that conſiſtence which is neceſſary to make it knead well with the dough; and jalap to take off the aſtringency. Some people may ſuppoſe, that theſe

theſe horrid iniquities are only imaginary, or at leaſt exaggerated, and that ſuch mixtures muſt be diſcoverable even by the moſt ordinary taſte; but, as ſome adulterations of this nature have certainly been practiſed, the following experiments may ſerve to gratify curioſity, or diſcover frauds, where any ſuch have been committed.

To detect the adulteration of flour with whiting or chalk, mix it with ſome juice of lemon or good vinegar. If the flour be pure, they will remain together at reſt; but if there be a mixture of whiting or chalk, a fermentation, like the working of yeſt, will enſue. The adulterated meal is whiter and heavier than the good: the quantity that an ordinary tea-diſh will contain, has been found to weigh more than the ſame quantity of genuine flour, by four drachms and nineteen grains Troy.

The regular method of detecting theſe frauds in bread is thus: Cut the crumb of a loaf into very thin ſlices; break them, but not into very ſmall pieces, and put them into a glaſs cucurbite, with a large quantity of water. Set this, without ſhaking, in a ſand furnace, and let it ſtand, with a moderate warmth, twenty-four hours. The crumb of the bread will, in this time, ſoften in all its parts, and the ingredients will ſeparate from it. The alum will diſſolve in the water, and may be extracted from it in the uſual way. The jalap, if any has been uſed, will ſwim upon the top in a coarſe film; and the other ingredients, being heavy, will ſink to the bottom. This is the beſt and moſt regular method of finding the deceit; but as cucurbites and ſand furnaces are not at hand in private families, the following is a more familiar method: Slice the crumb of a loaf as before directed, and put it with a great deal of water into a large earthen pipkin. Set this over a gentle fire, and keep it a long time moderately hot. Then pour off the pap, and the bone-aſhes, or other ingredients, will be found at the bottom.

Having ſpoken thus much of the adulteration of wheat and bread, and as the buſineſs of baking often

falls under the inſpection of the houſe-keeper, particularly in country reſidences, we ſhall here give inſtructions for that purpoſe.

To make White Bread in the London Manner.

PUT a buſhel of the fineſt well-dreſſed flour in at one end of the kneading-trough. Then take a gallon of water, which bakers call liquor, and ſome yeſt. Stir it into the liquor till it looks of a good brown colour, and begins to curdle. Strain and mix it with your flour till it be about the thickneſs of a ſeed-cake, then cover it with the lid of the trough, and let it ſtand three hours. As ſoon as you ſee it begin to fall, take a gallon more of liquor, weigh three quarters of a pound of ſalt, and with your hand mix it well with the water. Strain it, and with this liquor make your dough of a moderate thickneſs, fit to make up into loaves. Then cover it again with the lid, and let it ſtand three hours more. In the mean time put your wood into the oven, which will require two hours heating. Then clear the oven, and begin to make your bread; put it in, cloſe up the oven, and three hours will bake it. When once the bread be put in, you muſt not open the oven till the bread be baked; and take care in ſummer that your water be milk warm, and in winter as hot as your finger will bear. All flour does not require the ſame quantity of water; but that experience will teach you in two or three times making.

To make Leaven Bread.

BREAD made without barm, muſt be by the aſſiſtance of leaven. Take a lump of dough, about two pounds of your laſt making, which has been raiſed by barm. Keep it by you in a wooden veſſel, cover it well with flour, and this will be your leaven. The night before you intend to bake, put your leaven to a peck of flour, and work them well together with warm water. Let it lie in a dry wooden veſſel, well covered with a linen cloth and a blanket, and keep it in a warm place. This dough, kept warm, will riſe again next morning,

morning, and will be ſufficient to mix with two or three buſhels of flour, being mixed up with warm water and a little ſalt. When it be well worked up, and thoroughly mixed with the flour, let it be well covered with the linen and blanket, until you find it begin to riſe. Then knead it well, and work it up into bricks or loaves, making the loaves broad, and not ſo thick and high as is frequently done, by which means the bread will be better baked. Always keep by you two or more pounds of the dough of your laſt baking well covered with flour, to make leaven to ſerve from one baking day to another; and the more leaven you put to the flour, the lighter the bread will be. The freſher the leaven, the leſs ſour will be the bread.

To make French Bread.

PUT a pint of milk into three quarts of water; in winter, let it be ſcalding hot, but only little more than milk-warm in ſummer. Having put in ſalt ſufficient to your taſte, take a pint and a half of good ale yeſt; but take care that it be not bitter. Lay it in a gallon of water the night before; pour it off the water, ſtir your yeſt into the milk and water, and then with your hand break in a little more than a quarter of a pound of butter. Work it well till it be diſſolved, then beat up two eggs in a baſon, and ſtir them in. Take about a peck and a half of flour, and mix it with your liquor. In winter, your dough muſt be made pretty ſtiff, but more ſlack in ſummer; ſo that you may uſe a little more or leſs flour, according to the ſtiffneſs of your dough; but mind to mix it well, and the leſs you work it, the better. You muſt ſtir your liquor into the flour as you do for pie-cruſt; and after your dough be made, cover it with a cloth, and let it lie to riſe while the oven be heating. When they have lain in a quick oven about a quarter of an hour, turn them on the other ſide, and let them lie about a quarter longer. Then take them out, and chip all your French bread with a knife, which will be better than raſping it, making

it look ſpongy, and of a fine yellow; whereas the raſping takes off that fine colour, and makes it look too ſmooth.

To make Oat-Cakes and Muffins.

TAKE a pint and a half of good ale yeſt from pale malt, if you can get it, becauſe that is whiteſt. Let the yeſt lie in water all night, the next day pour off the water clear, make two gallons of water juſt milk-warm, but not ſo hot as to ſcald your yeſt, and two ounces of ſalt. Mix your water, yeſt, and ſalt, well together for about a quarter of an hour. Then ſtrain it, and with a buſhel of Hertfordſhire white flour mix up your dough as light as poſſible, and let it lie in your trough an hour to riſe. Then roll it with your hand, and pull it into little pieces about as big as a large walnut. Roll them with your hand in the ſhape of a ball, lay them on your table, and as faſt as you do them, lay a piece of flannel over them, and be ſure to keep your dough covered with flannel. When you have rolled out all your dough, begin to bake the firſt you made, and by that time they will be ſpread out in a right form. Lay them on your iron, and as ſoon as one ſide be ſufficiently coloured, turn them on the other; but take great care that they do not burn, or be too much diſcoloured, of which you will be a ſufficient judge from a little experience. If your iron be too hot, as will ſometimes be the caſe, put a brick-bat or two in the middle of the fire to ſlacken the heat. Here it is undoubtedly neceſſary to mention in what manner the thing you bake on muſt be made. Build a place as if you were going to ſet a copper; but inſtead of a copper, place a piece of iron all over the top, in form juſt the ſame as the bottom of an iron pot, and make your fire underneath with coal, as in a copper. Obſerve, that muffins are made the ſame way; with this difference only, that, when you pull them to pieces, you muſt roll them in a good deal of flour, and with a rolling-pin roll them thin. Then cover them with a piece of flannel, and they will riſe to a proper thickneſs; but, if you find them too big or too little,

you muſt roll your dough accordingly. Muffins muſt not be the leaſt diſcoloured; and, in order to prepare them for eating, toaſt them criſp on both ſides. Then pull them open with your hand, and they will be like a honey-comb. Lay in as much butter as you intend to uſe, then clap them together again, and ſet them by the fire. When you think the butter be melted, turn them, that both ſides may be buttered alike; but do not touch them with a knife, either to ſpread or cut them open, as that will make them heavy. You may, however, cut them acroſs with a knife, when the butter be properly melted.

To preſerve Yeſt.

IF you wiſh to preſerve a large ſtock of yeſt, which will keep and be of uſe for ſeveral months, either to make bread or cakes, you muſt follow theſe directions. When you have plenty of yeſt, and are apprehenſive of a future ſcarcity, take a quantity of it, ſtir and work it well with a whiſk until it becomes liquid and thin. Then get a large wooden platter, cooler, or tub, clean and dry, and with a ſoft bruſh lay a thin layer of yeſt on the tub, and turn the mouth downwards, that no duſt may fall upon it, but ſo that the air may get under to dry it. When that coat be very dry, then lay on another, and ſo on till you have a ſufficient quantity, even two or three inches thick, always taking care that the yeſt be very dry in the tub before you lay any more on, and this will keep good for ſeveral months. When you have occaſion to uſe this yeſt, cut a piece off, and lay it into warm water; then ſtir it together, and it will be fit for uſe. If it be for brewing, take a large handful of birch tied together, dip it into the yeſt, and hang it up to dry. In this manner you may do as many as you pleaſe; but take care no duſt comes to it. When your beer be fit to ſet to work, throw in one of theſe, and it will make it work as well as if you had freſh yeſt.

SECTION III.

Proper Nouriſhments for the Sick.

THOUGH it is not our intention to invade the province of the phyſician or apothecary, that being totally foreign to the plan of a work of this kind, yet it is certainly the indiſpenſable duty of every houſe-keeper, to know how properly to provide every kind of kitchen nouriſhment for the ſick. This will appear the more neceſſary, when we reflect how many lives have been ſaved by the adminiſtering of nouriſhing food, after all the complicated powers of medicine had failed, and the phyſician had formally conſigned his ſuffering patient over to the hands of death.

Mutton Broth.

TAKE the fat off a pound of loin of mutton, and put the lean into a quart of water. Skim it well as it boils, and put in a piece of the upper-cruſt of bread, with a large blade of mace. Having covered it up cloſe, let it boil ſlowly for half an hour, and then pour the broth clear off without ſtirring it. Seaſon it with a little ſalt, and the meat will be in a proper ſtate to be eaten. Some boil turnips with the meat; but this ſhould not be done, as they ought to be boiled by themſelves.

If you intend to make beef or mutton broth, for very weak people, who cannot digeſt much nouriſhment, take a pound of beef or mutton, or both together, and put to each pound a quart of water. Skin the meat and take off the fat, cut it into little pieces, and let it boil till it comes to a quarter of a pint. Then ſeaſon it with a very little ſalt, ſkim off all the fat, and give the ſick perſon a ſpoonful of it at a time. If the ſick perſon be very weak, even half a ſpoonful will be enough at once; while others, who be ſtronger, a tea-cupful

may

may be given at a time; indeed the whole is, properly to obſerve what quantity the ſtomach of the ſick perſon will bear.

Beef Broth.

TAKE off the fat and ſkin of a pound of lean beef, and cut it into pieces. Then put it into a gallon of water, with the under cruſt of a penny loaf, and a very little ſalt. Let it boil till it be reduced to two quarts, then ſtrain it off, and it will be very nouriſhing. In ſome caſes, when the ſick perſon be very weak, the phyſician will order beef-tea, which muſt be made thus: Take a piece of lean beef, cut it croſs and croſs, and then pour on it ſcalding water. Cover it up cloſe, and let it ſtand till it be cold. Then pour it off as you want it, ſeaſon it moderately, and give it to the ſick perſon, having firſt warmed it.

Another Beef Tea.

CUT a pound of lean beef very fine, pour a pint of boiling water over it, and put it on the fire to raiſe the ſcum. Skim it clean, ſtrain it off, and let it ſettle. Pour it clean from the ſettling, and then it will be fit for uſe.

Veal Broth.

TAKE two pounds of ſcrag of veal, and put to it two quarts of water, a large piece of upper-cruſt of bread, two blades of mace, and a little parſley tied with a thread. Cover it cloſe, let it boil two hours very ſlowly, obſerving to ſkim it occaſionally, when both meat and broth will be ready.

To mince Veal or Chicken.

MINCE ſome veal or a chicken very fine; but firſt take off the ſkin. Juſt boil as much water as will moiſten it, and no more, with a very little ſalt, and ſome nutmeg grated. Then throw a little flour over it, and when the water boils, put in the meat. Keep ſhaking it about for a minute over the fire; then have ready two or three thin ſippets, toaſted nice and brown, laid in the plate, and pour the mince meat over it.

Pork

Pork Broth.

TAKE off the ſkin and fat from two pounds of young pork, boil it in a gallon of water, with a turnip and a very little ſalt, till it be reduced to two quarts. Then ſtrain it off, and let it ſtand till it be cold. Take off the fat, leave the ſettling at the bottom of the pan, and drink half a pint warmed in the morning faſting, an hour before breakfaſt, and at noon, provided the ſtomach will bear it.

To pull a Chicken.

TAKE what quantity you pleaſe of cold chicken, take off the ſkin, and pull the meat into little bits as thick as a quill. Then take the bones, boil them with a little ſalt till they be good, and ſtrain. Then take a ſpoonful of the liquor, a ſpoonful of milk, a little bit of butter as big as a large nutmeg, rolled in flour, a little chopped parſley, as much as will lie upon a ſixpence, and a little ſalt, if wanted. This will be enough for half a ſmall chicken. Put all together into the ſaucepan, then keep ſhaking it till it be thick, and pour it into a hot plate.

Chicken Broth.

FLAY an old cock or a large fowl, pick off all the fat, and break the bones to pieces with a rolling-pin. Put it into two quarts of water, with a large cruſt of bread and a blade of mace. Let it boil ſoftly till it be as good as you would have it, which will probably require five or ſix hours. Pour it off, then put to it a quart more of boiling water, and cover it cloſe. Let it boil ſoftly till it be good, then ſtrain it off, and ſeaſon it with a very little ſalt.

When you boil a chicken, ſave the liquor, and when the meat be eat, break the bones, and put them to the liquor in which you boiled the chicken, with a blade of mace, and a cruſt of bread. Let it boil till it be good, and then ſtrain it off.

Or you may boil your chicken in this manner: Let your ſaucepan be very clean and nice, and when the water

water boils, put in your chicken, which muſt be very nicely picked and cleaned, and laid in cold water a quarter of an hour before you boil it. Then take it out of the boiling water and lay it in a pewter-diſh. Save all the liquor that runs from it in the diſh, cut up your chicken all in joints in the ſame diſh, bruiſe the liver very fine, add a little boiled parſley finely chopped, a very little ſalt, and a little grated nutmeg. Mix all well together with two ſpoonfuls of the liquor of the fowl, and pour it into the diſh with the reſt of the liquor. If there be not liquor enough, take two or three ſpoonfuls of the liquor it was boiled in, and clap another diſh over it. Then ſet it over a chafing-diſh of hot coals for five or ſix minutes, and carry it to table hot with the cover on. This is better than butter, and lighter for the ſtomach, though ſome chooſe it only with the liquor, and no parſley nor liver; but this muſt be determined by different palates. If it be for a weak perſon, take off the ſkin of the chicken before you ſet it on the chafing-diſh; and, if you roaſt it, make nothing but bread ſauce which is the lighteſt ſauce you can make for a ſick perſon. In this manner you may dreſs a rabbit, excepting that only a piece of the liver muſt be bruiſed.

Chicken Water.

FLAY a large fowl or a cock, bruiſe the bones with a hammer, and put it into a gallon of water with a cruſt of bread. Let it boil half away, and then ſtrain it off for uſe.

Bread Soup.

SET a quart of water on the fire in a clean ſauce-pan, and as much dry cruſt of bread cut to pieces as the top of a penny loaf, the drier the better, with a bit of butter as big as a walnut. Let it boil, then beat it with a ſpoon, and keep boiling it, till the bread and water be well mixed. Then ſeaſon it with a very little ſalt, and it will be very agreeable to a weak ſtomach.

Buttered Water.

BEAT up the yolk of an egg in a pint of water, put in a piece of butter as big as a ſmall walnut, with or two or three

three knobs of ſugar, and keep ſtirring it all the time it be on the fire. When it begins to boil, bruiſe it between the ſaucepan and a mug, till it be ſmooth, and has a great froth, when it will be fit to drink. It is ordered in a cold, and where eggs will agree with the ſtomach. This is called egg-ſoup by the Germans, who are very fond of it for ſupper.

Seed Water.

BRUISE half a ſpoonful of carraway-ſeeds and a ſpoonful of coriander ſeeds. Boil them in a pint of water, then ſtrain them, and beat into them the yolk of an egg. Mix it up with ſome ſack, and ſweeten it to your taſte with double-refined ſugar.

Barley Water.

BOIL a quarter of a pound of pearl barley in two quarts of water, ſkim it very clean, and when it has boiled half away, ſtrain it. Make it moderately ſweet, and put in two ſpoonfuls of white wine. It muſt be made a little warm before you drink it.

To boil Pigeons.

HAVING cleaned, waſhed, drawn, and ſkinned your pigeons, boil them in milk and water for ten minutes, and pour over them the following ſauce. Parboil the livers, and bruiſe them fine, with an equal weight of parſley boiled and chopped fine. Melt ſome butter; firſt mix a little of it with the liver and parſley, then mix all together, and pour it over the pigeons.

To boil Partridges.

PUT your partridge into boiling water, and let it boil ten minutes. Then take it up into a pewter-plate, and cut it into two, laying the inſide next the plate. Take the crumb of a halfpenny roll, or thereabout, and with a blade of mace, boil it two or three minutes. Pour away moſt of the water, then beat it up with a ſmall piece of good butter, and a little ſalt, and pour it over the partridge. Put a cover over it, and ſet it over a chafing-diſh of coals four or five minutes, and ſend

it

it up hot, covered close. In this manner you may dress any sort of wild fowl, only boiling it more or less according to its size. Before you pour bread sauce over ducks, take off the skins; and if you roast them, lay bread sauce under them, which is much lighter for weak stomachs than gravy.

To boil Plaice or Flounders.

THROW some salt into your water, and when it boils, put in your fish. As soon as you think they be enough, take them out, and let them remain a little time on the slice to drain. Take two spoonfuls of the liquor, with a little salt, and a little grated nutmeg. Then beat up the yolk of an egg well with the liquor, and stir in the egg. Beat it well together. With a knife carefully slice away all the little bones round the fish, and pour the sauce over it. Then set it for a minute over a chafing dish of coals, and send it up hot. In the room of this sauce, you may, if you think proper, send up melted butter in a cup.

Brown Caudle.

PUT four spoonfuls of oatmeal, a blade or two of mace, and a piece of lemon peel, in two quarts of water. Boil it about a quarter of an hour, but take care that it does not boil over. Then strain it, and add a quart of good ale that is not bitter. Then sweeten it to your palate, and add half a pint of white wine. When you do not put in white wine, your caudle must be half of it ale.

White Caudle.

MAKE your gruel as above, and strain it through a sieve, but put no ale to it. When you use it, sweeten it to your palate, grate in a little nutmeg, and put in what wine you think proper. If it be not for a sick person, you may squeeze in the juice of a lemon.

Water Gruel.

PUT a large spoonful of oatmeal into a pint of water, stir it well together, and let it boil three or four times, stirring it often. Then strain it through a sieve, salt it

to your palate, and put in a large piece of freſh butter. Brew it with a ſpoon till the butter be all melted, and it will then be fine and ſmooth.

Panada.

PUT a blade of mace, a large piece of the crumb of bread, and a quart of water, into a clean ſaucepan. Let it boil two minutes, then take out the bread, and bruiſe it very fine in a baſon. Mix as much water as you think it will require, pour away the reſt, and ſweeten it to your palate. Put in a piece of butter as big as a walnut, but do not put in any wine, as that will ſpoil it. Grate in a little nutmeg.

Iſinglaſs Jelly.

PUT an ounce of iſinglaſs, and half an ounce of cloves, into a quart of water. Boil it to a pint, ſtrain it upon a pound of loaf ſugar, and when cold, ſweeten your tea with it. You may add a little wine. Jellies made from calf's feet, and other things, have been already given.

Salop.

TAKE a large tea-ſpoonful of the powder of ſalop, and put it into a pint of boiling water. Keep ſtirring it till it be a fine jelly, and then put in wine and ſugar to your palate.

Artificial Aſſes Milk.

TAKE two large ſpoonfuls of hartſhorn ſhavings, two ounces of pearl barley, an ounce of eringo-root, the ſame quantity of China root, the ſame of preſerved ginger, and eighteen ſnails bruiſed with the ſhells. Boil them in three quarts of water till it comes to three pints. Then boil a pint of new milk, mix it with the reſt, and put in two ounces of balſam of Tolu. Take half a pint in the morning, and half a pint at night.

The following is nearly as good as the above, and with ſome conſumptive people agrees better. Take a quart of milk, ſet it in a pan over night, and the next morning take off all the cream. Then boil it, and ſet it in the pan again till night. Then boil it, ſet it in

the pan again, and the next morning ſkim it. Make it blood-warm, and drink it as you do aſſes milk.

Or you may make a very good drink in this manner, Take a quart of milk, and a quart of water, with the top-cruſt of a penny-loaf, and a blade of mace. Boil it a quarter of an hour very ſoftly, then pour it off, and drink it warm.

SECTION IV.

Neceſſary Articles for ſea-faring Perſons.

AS pickled muſhrooms are very handy for captains of ſhips to take with them to ſea, we ſhall here give directions for that particular purpoſe. Waſh your muſhrooms clean with a piece of flannel dipped in ſalt and water, put them into a ſaucepan, and throw a little ſalt over them. Let them boil up three times in their own liquor, then throw them into a ſieve to drain, and ſpread them on a clean cloth. Let them lie till they be cold, then put them into wide-mouthed bottles, with a good deal of whole mace, a little nutmeg ſliced, and a few cloves. Boil the ſugar-vinegar of your own making, with a good deal of whole pepper, ſome races of ginger, and two or three bay-leaves. Let it boil a few minutes, then ſtrain it, and when it be cold, put it on, and fill the bottles with mutton fat fried. Cork them, tie a bladder, then a leather over them, and keep them down cloſe in as cool a place as poſſible.

Muſhrooms may likewiſe be prepared for ſea uſe, without pickling them, in the following manner. Take large muſhrooms, peel them, and ſcrape out the inſide. Then put them into a ſaucepan, throw a little ſalt over them, and let them boil in their own liquor. Then throw them into a ſieve to drain, lay them on tin plates, and ſet them in a cool oven. Repeat it often till they be perfectly dry, then put them into a clean ſtone jar, tie them down tight, and keep them in a dry place.

They will keep a great while, and eat and look as well as truffles.

Catchup is another uſeful article for perſons to take with them to ſea, and if it be made in the following manner, it will keep twenty years. Take a gallon of ſtrong ſtale beer, a pound of anchovies waſhed from the pickle, the ſame quantity of ſhalots peeled, half an ounce of mace, half an ounce of cloves, a quarter of an ounce of whole pepper, three or four large races of ginger, and two quarts of large muſhroom flaps rubbed to pieces. Cover all this cloſe, and let it ſimmer till it be half waſted. Then ſtrain it through a flannel bag, let it ſtand till quite cold, and then bottle it. This may be carried to any part of the world; and a ſpoonful of it to a pound of freſh butter melted, will make a fine fiſh ſauce, or will ſupply the place of gravy ſauce. The ſtronger and ſtaler the beer, the better will be the catchup.

The following fiſh ſauce, though it will not keep more than a year, may be very uſeful in ſhort voyages. Chop twenty-four anchovies, having firſt boned them. Put to them ten ſhalots cut ſmall, and a handful of ſcraped horſe-radiſh, a quarter of an ounce of mace, a quart of white wine, a pint of water, and the ſame quantity of red wine; a lemon cut into ſlices, half a pint of anchovy liquor, twelve cloves, and the ſame number of pepper-corns. Boil them together till it comes to a quart, then ſtrain it off, cover it cloſe, and keep it in a cold dry place. Two ſpoonfuls of it will be ſufficient for a pound of butter. It is a pretty ſauce for boiled fowls, and many other things, or in the room of gravy, lowering it with hot water, and thickening it with a piece of butter rolled in flour.

Dripping will be very uſeful at ſea, to fry fiſh or meat, and for this purpoſe it muſt be thus potted. Take ſix pounds of good beef dripping, boil it in ſome ſoft water, ſtrain it into a pan, and let it ſtand till it be cold. Then take off the hard fat, and ſcrape off the gravy which ſticks to the inſide. Do this eight times, and when it be cold and hard, take it off clean from the water,

water, and put it into a large ſaucepan, with ſix bay-leaves, twelve cloves, half a pound of ſalt, and a quarter of a pound of whole pepper. Let the fat be all melted, and juſt hot enough to ſtrain through a ſieve into the pot. Then let it ſtand till it be quite cold, and cover it up. In this manner you may do what quantity you pleaſe. The beſt way to keep any ſort of dripping, is to turn the pot upſide down, and then no rats can get at it. It will keep on ſhipboard, and make as fine puff paſte cruſt as any butter whatever, for pies or puddings.

Directions for ſteeping dried Fiſh.

EVERY kind of fiſh, except ſtock-fiſh, are ſalted, or either dried in the ſun, as the moſt common way, or in preparing kilns, and ſometimes by the ſmoke of wood fires in chimney-corners, and, in either caſe, require being ſoftened and freſhened in proportion to their bulk, their nature, or dryneſs. The very dry ſort, as bacalao, cod-fiſh, or whiting, and ſuch like, ſhould be ſteeped in luke-warm milk and water, and the ſteeping kept as nearly as poſſible to an equal degree of heat. The larger fiſh ſhould be ſteeped twelve hours; the ſmall, ſuch as whitings, &c. about two hours. The cod are therefore laid to ſteep in the evening; the whitings, &c. in the morning before they are to be dreſſed. After the time of ſteeping, they are to be taken out, and hung up by the tails until they be dreſſed. The reaſon of hanging them up is, that they ſoften equally as in the ſteeping, without extracting too much of the reliſh, which would make them inſipid. When thus prepared, the ſmall fiſh, as whitings, tuſk, and ſuch like, muſt be floured and laid on the gridiron, and when a little hardened on one ſide, muſt be turned and baſted with oil upon a feather; and when baſted on both ſides, and heated through, take them up, always obſerving, that as ſweet oil ſupples and ſupplies the fiſh with a kind of artificial juices, ſo the fire draws out theſe juices and hardens them. Therefore be careful not to let them broil too long; but no

time can be preſcribed, becauſe of the difference of fires, and various ſizes of the fiſh. A clear charcoal fire is much the beſt, and the fiſh kept at a good diſtance, to broil gradually. The beſt way to know when they be enough is, they will ſwell a little in the baſting, and you muſt not let them fall again.

The ſauces are the ſame as uſual to ſalt fiſh; and the uſual garniſh, oyſters fried in batter; but for a ſupper, for thoſe that like ſweet oil, the beſt ſauce is oil, vinegar, and muſtard, beat up to a conſiſtence, and ſerved up in ſaucers.

Should your fiſh be boiled, as thoſe of a large ſort uſually are, it ſhould be in milk and water, but not properly to ſay boiled, as it ſhould only juſt ſimmer over an equal fire; in which way, half an hour will do the largeſt fiſh, and five minutes the ſmalleſt. Some people broil both ſorts after ſimmering, and ſome pick them to pieces, and then toſs them up in a pan with fried onions and apples. They are either way very good, and the choice depends on the weak or ſtrong ſtomach of the eaters.

Dried Salmon.

DRIED ſalmon muſt be managed in a different manner; for though a large fiſh, they do not require more ſteeping than a whiting; and ſhould be moderately peppered when laid on the gridiron.

Dried Herrings.

DRIED herrings ſhould be ſteeped the like time as the whiting, in ſmall beer inſtead of milk and water; and to which, as to all kinds of broiled ſalt fiſh, ſweet oil will always be found the beſt baſting, and no ways affect even the delicacy of thoſe who do not love it.

SECTION

SECTION V.

General Obſervations on the Breeding of Poultry.

WHILE families remain in the country, it will ſometimes be expected of the houſe-keeper, that ſhe ſhould know ſomething of the management of poultry. We ſhall, therefore, appropriate a ſection to that purpoſe, in which we ſhall lay down ſome general rules for that buſineſs. Theſe hints may likewiſe be equally uſeful to thoſe ſmall families, who retire from the noiſe and buſtle of large towns and populous cities, to ſpend the evening of their lives amidſt the tranquillity of rural ſcenes.

In the firſt place, particular care muſt be taken that the hen-rooſt be kept clean. Do not chooſe too large a breed, as they generally eat coarſe; and ſix hens to a cock will be a good proportion. When fowls be nearly laying, give them whole rice, or nettle-ſeed mixed with bran and bread, worked into a paſte. In order to make your fowls familiar, feed them at particular hours, and always in one place.

Great care muſt be taken to keep your ſtore-houſe free from vermin, and contrive your perches ſo as not to be over one another, nor over the neſts, in which always take care to keep clean ſtraw. Wherever poultry be kept, all ſorts of vermin will naturally come; for which reaſon it would be proper to ſow wormwood and rue about the places in which you keep them, and you may alſo boil wormwood, and ſprinkle the floor with it, which will not only contribute to keep away vermin, but alſo add much to the health of your poultry. As to rats, mice, and weaſels, the beſt method is to ſet traps for them.

If you feed your hens now and then with barley bruiſed, and with the toaſts taken out of ale, they will lay often, and all the winter. To prevent your hens

eating their own eggs, which they ſometimes will, lay a piece of chalk cut like an egg, at which they will often be pecking, and thus finding themſelves diſappointed, they will not afterwards attempt it. When your hens be inclinable to ſet, which you will know by their clucking, do not diſappoint them, nor put more than ten under each. As to the whimſical opinion, that a hen ſhould always be ſet with an odd egg, ſuch as nine, eleven, or thirteen, is a matter of which we ſhall ſay nothing. March is reckoned a good month to ſet hens in; but, if they be properly fed, they will lay many eggs, and ſet at any time.

Ducks uſually begin to lay in February; and if your gardener be diligent in picking up ſnails, grubs, caterpillars, worms, and other inſects, and lay them in one place, it will make your ducks familiar, and is the beſt food, for change, you can give them. Parſley, ſowed about the ponds or river they uſe, gives their fleſh an agreeable taſte; and be always ſure to have one certain place for them conſtantly to retire to at night. Partition off their neſts, and make them as near the water as poſſible. Always feed them there, as it makes them love home, ducks being of a rambling nature. Their eggs ſhould be taken away till they be inclined to ſet, and it is beſt for every duck, as well as every fowl, to ſit upon her own eggs.

The keeping of geeſe is attended with little trouble; but they ſpoil a deal of graſs, no creature chuſing to eat after them. When the goſlings be hatched, let them be kept within doors, and lettuce leaves and peas boiled in milk are very good for them. When they be about to lay, drive them to their neſts, and ſhut them up, and ſet every gooſe with its own eggs, always feeding them at one place, and at ſtated times. They will feed upon all ſorts of grain and graſs; and you may gather acorns, parboil them in ale, and it will fatten them ſurpriſingly.

Turkies require more trouble to bring them up than common poultry. The hen will lay till ſhe be five years old,

old. Be ſure always to feed them near the place where you intend they ſhould lay, and feed them four or five times each day, they being great devourers. While they be ſitting, they muſt have plenty of victuals before them, and alſo be kept warm. To faſten them, you muſt give them ſodden barley and ſodden oats, for the firſt fortnight, and then cram them as you do capons.

If you keep pigeons, which are generally hurtful to your neighbours, take care to feed them well, or you will loſe them all. They are great devourers, and yield but little profit. Their neſts ſhould be made private and ſeparate, or they will always diſturb one another. Be ſure to keep their houſe clean, and lay among their food ſome hemp-ſeed, of which they are great lovers.

Tame rabbits are very fertile, bringing forth every month; and as ſoon as they have kindled, put them to the buck, or they will deſtroy their young. The beſt food for them is the ſweeteſt hay, oats and bran, marſh-mallows, ſowthiſtle, parſley, cabbage leaves, clover-graſs, &c. always freſh. If you do not keep them clean, they will poiſon both themſelves, and thoſe that look after them.

The beſt way to cram a capon or a turkey is, to take barley meal properly ſifted, and mix it with new milk. Make it into a good ſtiff dough paſte; then make it into long crams or rolls, big in the middle, and ſmall at both ends. Then wetting them in lukewarm milk, give the capon a full gorge three times a day, morning, noon, and night, and in two or three weeks it will be as fat as neceſſary.

Fowls are very liable to a diſorder called the pip, which is a white thin ſcale growing on the tip of the tongue; and will prevent poultry from feeding. This is eaſily diſcerned, and generally proceeds from drinking puddle water, or want of water, or eating filthy meat. This, however, may be cured, by pulling off the ſcale with your nail, and then rubbing the tongue with ſalt,

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The flux in poultry comes from their eating too much meat, and the cure is to give them peas and bran ſcalded. If your poultry be much troubled with lice, (which is common, proceeding from corrupt food, and other cauſes) take pepper beaten ſmall, mix it with warm water, waſh your poultry with it, and it will kill all kinds of vermin.

A Catalogue of Garden Stuffs, Poultry, and Fish, in Season, in the different Months of the Year.

Fruits.

JANUARY. Pears, apples, nuts, almonds, medlars, ſervices, and grapes.

February. Pears, apples, and grapes.

March. Pears, apples, and forced ſtrawberries.

April. Apples, pears, forced cherries, and apricots for tarts.

May. Pears, apples, ſtrawberries, melons, green apricots, cherries, gooſeberries, and currants for tarts.

June. Currants, gooſeberries, ſtrawberries, cherries, peaches, pears, apples, apricots, melons, grapes, nectarines, and pine-apples.

July. Peaches, cherries, apples, pears, gooſeberries, apricots, plums, nectarines, melons, raſpberries, ſtrawberries, and pine-apples.

Auguſt. Apples, cherries, plums, nectarines, peaches, mulberries, filberts, figs, grapes, pears, currants, gooſeberries, ſtrawberries, melons, and pine-apples.

September. Walnuts, grapes, pears, apples, plums, peaches, lazaroles, quinces, medlars, hazel-nuts, filberts, morello cherries, currants, melons, and pine-apples.

October. Services, medlars, figs, peaches, grapes, walnuts, black and white bullace, pears, quinces, filberts, hazel-nuts, and apples.

November. Pears, apples, bullace, walnuts, hazel-nuts, cheſnuts, medlars, ſervices, and grapes.

December. Pears, apples, medlars, walnuts, cheſnuts, ſervices, hazel-nuts, and grapes.

Roots and Vegetables.

January. Spinach, purple and white brocoli, ſprouts, coleworts, ſavoys, cabbages, celery, endive, chervil, ſorrel,

rel, parſley, beets, cardoons, tarragon, turnips, radiſh, rape, muſtard, creſſes, lettuces, hyſſop, pot-marjoram, ſavory, thyme, cucumbers from the hot-houſes, mint, ſkirrets, ſcorzonera, potatoes, turnips, carrots, parſnips, ſage, aſparagus, Jeruſalem artichokes, and muſhrooms.

February. Coleworts, ſavoys, cabbages, creſſes, lettuces, chard-beets, celery, ſorrel, endive, chervil, parſley, cardoons, purple and white brocoli, ſprouts, marjoram, ſavory, thyme, tanſey, burnet, mint, tarragon, turnips, radiſhes, rape and muſtard. Alſo may be had, forced radiſhes, cucumbers, kidney-beans, and aſparagus.

March. Spinach, ſavoys, cabbages, borecole, coleworts, ſhalots, garlick, onions, Jeruſalem artichokes, parſnips, turnips, carrots, muſtard, creſſes, chives, lettuces, muſhrooms, tanſey, endive, celery, fennel, parſley, beets, cardoons, brocoli, kidney-beans, cucumbers, hyſſop, pot-marjoram, winter ſavory, thyme, burnet, mint, tarragon, turnips, rape, and radiſhes.

April. Brocoli, ſprouts, coleworts, chervil, parſley, fennel, ſpinach, radiſhes, tarragon, burnet, ſorrel, endive, celery, young onions, lettuces, thyme, and all ſorts of ſallads and pot herbs.

May. Spinach, artichokes, cauliflowers, early cabbages, radiſhes, turnips, carrots, early potatoes, parſley, ſorrel, thyme, muſtard, creſſes, lettuces, fennel, purſlane, mint, balm, cucumbers, tragopogon, aſparagus, kidney-beans, beans, peas, and all ſorts of ſmall ſallads and ſavory herbs.

June. Peas, beans, onions, radiſhes, parſnips, potatoes, turnips, parſnips, purſlane parſley, ſpinach, lettuces, cucumbers, artichokes, kidney-beans, aſparagus, rape, creſſes, thyme, and all ſorts of ſmall ſallads and pot herbs.

July Cauliflowers, muſhrooms, ſalſify, ſcorzonera, rocombole, garlick, onions, radiſhes, potatoes, turnips, carrots, creſſes, lettuce, purſlane, ſorrel, chervil, finochia, endive, celery, artichokes, ſprouts, cabbages, kidney-beans, beans, peas, mint, balm, thyme, and all ſorts of ſmall ſallads and pot herbs.

Auguſt.

Auguſt. Radiſhes, potatoes, turnips, carrots, peas, ſalſify, ſcorzonera, ſhalots, garlick, onions, endive, celery, beets, ſprouts, cauliflowers, cabbages, artichokes, muſhrooms, beans, kidney-beans, lettuce, finochia, parſley, marjoram, ſavory, thyme, and all ſorts of ſmall ſallads and ſweet herbs.

September. Beans, peas, ſalſify, ſcorzonera, garlick, leeks, onions, ſhalots, potatoes, turnips, carrots, parſley, celery, endive, cardoons, cauliflowers, ſprouts, cabbages, artichokes, muſhrooms, kidney-beans, finochia, chervil, ſorrel, beets, lettuces, and all ſorts of ſmall ſallads and ſoup herbs.

October. Salſify, ſkirrets, potatoes, turnips, parſnips, carrots, artichokes, cauliflowers, ſprouts, cabbages, finochia, chervil, cardoons, endive, celery, rocombole, garlick, ſhalots, leeks, ſcorzonera, chard-beets, thyme, ſavory, lettuce, and all ſorts of young ſallads and pot herbs.

November. Rocombole, ſhalots, leeks, onions, ſcorzonera, ſalſify, ſkirrets, potatoes, parſnips, turnips, carrots, parſley, cardoons, chard beets, ſpinach, coleworts, ſprouts, ſavoys, cauliflowers, cabbages, Jeruſalem artichokes, creſſes, endive, chervil, lettuces, and all ſorts of ſmall ſallads and pot herbs.

December. Turnips, parſnips, carrots, purple and white brocoli, ſavoys, cabbages, ſhalots, onions, leeks, ſalſiy, ſcorzonera, ſkirrets, potatoes, parſley, ſpinach, beets, endive, celery, rocombole, garlick, forced aſparagus, cardoons, creſſes, lettuces, thyme, and all ſorts of ſmall ſallads and pot herbs.

Poultry and Game.

January. Pullets, fowls, chickens, tame pigeons, capons, turkeys, ſnipes, woodcocks, rabbits, hares, partridges, and pheaſants.

February. Fowls, pullets, capons, turkies, chickens, pigeons, tame rabbits, hares, ſnipes, woodcocks, partridges, and pheaſants.

March. Tame rabbits, pigeons, ducklings, chickens, fowls, capons, pullets, and turkies.

April. Chickens, fowls, pullets, pigeons, ducklings, leverets, and rabbits.

May. Chickens, fowls, pullets, turkey poults, ducklings, green geese, leverets and rabbits.

June. Green geese, chickens, pullets, fowls, plovers, turkey poults, ducklings, wheat ears, leverets, and rabbits.

July. Green geese, pigeons, chickens, fowls, pullets, ducklings, ducks, turkey poults, leverets, rabbits, plovers, wheat ears, pheasants, and young partridges.

August. Turkey poults, green geese, chickens, fowls, pullets, pigeons, rabbits, leverets, ducklings, plovers, wheat ears, wild ducks, and pheasants.

September. Ducks, chickens, fowls, pullets, turkeys, geese, larks, pigeons, teals, rabbits, hares, partridges, and pheasants.

October. Chickens, fowls, pullets, pigeons, turkeys, geese, snipes, woodcocks, widgeons, teals, wild ducks, rabbits, hares, larks, dotterels, partridges, and pheasants.

November. Pigeons, pullets, chickens, fowls, turkeys, geese, larks, snipes, woodcocks, teals, widgeons, wild ducks, rabbits, hares, dotterels, partridges, and pheasants.

December. Fowls, capons, pigeons, pullets, turkeys, geese, larks, snipes, woodcocks, rabbits, hares, chickens, dotterels, widgeons, teals, wild ducks, partridges, and pheasants.

Fish.

January. Cod, crawfish, eels, lampreys, perch, tench, carp, sturgeon, skate, thornback, turbot, plaice, flounders, soles, oysters, prawns, crabs, lobsters, smelts, and whitings.

February. Thornback, turbot, flounders, plaice, sturgeons, soles, cod, prawns, oysters, crabs, lobsters, smelts, whitings, skate, crawfish, lampreys, eels, carp, tench, and perch.

March. Tench, carp, mullets, eels, whitings, soles, skate, thornback, turbot, lobsters, flounders, plaice, prawns, crawfish, and crabs.

April.

April. Crawfiſh, trout, tench, chub, carp, mullets, ſkate, ſoles, turbot, ſalmon, prawns, lobſters, crabs, ſmelts, and herrings.

May. Chub, trout, eels, tench, carp, ſmelts, herrings, turbots, ſoles, ſalmon, prawns, crabs, crawfiſh, and lobſters.

June. Eels, pike, tench, carp, trout, mackerel, mullets, turbot, ſoles, ſalmon, ſmelts, lobſters, crawfiſh, prawns, and herrings.

July. Mackerel, mullets, haddocks, cod, flounders, plaice, ſoles, herrings, carp, ſalmon, ſkate, thornback, pike, tench, lobſters, eels, crawfiſh, and prawns.

Auguſt. Thornbacks, ſkate, plaice, flounders, haddocks, cod, carp, pike, herrings, mackerel, mullets, oyſters, prawns, crawfiſh, eels, and lobſters.

September. Thornbacks, plaice, flounders, haddocks, cod, carp, ſalmon, ſmelts, ſoles, ſkate, oyſters, lobſters, pike, and tench.

October. Brills, ſmelts, bearbet, holoberts, dorees, perch, tench, carp, pike, gudgeons, oyſters, muſſels, cockles, lobſters, and ſalmon trout.

November. Salmon, bearbet, holoberts, dorees, gurnets, tench, pike, carp, ſmelts, ſalmon trout, muſſels, cockles, gudgeons, lobſters, and oyſters.

December. Bearbet, holoberts, dorees, ſturgeon, gurnets, turbot, carp, ſoles, codlings, cod, ſmelts, oyſters, muſſels, cockles, eels, and gudgeons.

N. B. Beef, mutton, and veal, are in ſeaſon all the year; houſe-lamb, in January, February, March, November, and December; graſs-lamb, in April, May, June, July, Auguſt, September, and October; pork, in January, February, March, September, October, November, and December; buck-veniſon, in June, July, Auguſt, and September; and doe-veniſon, in October, November, and December.

A MAR-

A MARKETING TABLE,

By the POUND.

Beef, Mutton, Veal, Lamb, Pork, per lb.	Two Pound	Three Pound	Four Pound	Five Pound	Six Pound	Seven Pound
	s. d.	s. d.	s. d.	s. d.	s. d.	s. d.
1	0 2	0 3	0 4	0 5	0 6	0 7
1½	0 2½	0 3½	0 5	0 6½	0 7½	0 8½
1½	0 3	0 4½	0 6	0 7½	0 9	0 10½
1¾	0 3½	0 5¼	0 7	0 8¼	0 10½	1 0¼
2	0 4	0 6	0 8	0 10	1 0	1 2
2¼	0 4½	0 6¾	0 9	0 11¼	1 1½	1 3¼
2½	0 5	0 7½	0 10	1 0½	1 3	1 5½
2¾	0 5½	0 8¼	0 11	1 1¾	1 4½	1 7¾
3	0 6	0 9	1 0	1 3	1 6	1 9
3½	0 6½	0 9¾	1 1	1 4½	1 7½	1 10
3½	0 7	0 10½	1 2	1 5½	1 9	2 0½
3¾	0 7½	0 11¼	1 3	1 6¾	1 10½	2 2¼
4	0 8	1 0	1 4	1 8	2 0	2 4
4½	0 8½	1 0½	1 5	1 9¼	2 1½	2 5¼
4½	0 9	1 1½	1 6	1 10½	2 3	2 7½
4¾	0 9½	1 2¼	1 7	1 11¾	2 4½	2 9¾
5	0 10	1 3	1 8	2 1	2 6	2 11
5½	0 10½	1 3¾	1 9	2 2¼	2 7½	3 0¾
5½	0 11	1 4½	1 10	2 3½	2 9	3 2½
5¾	0 11½	1 5¼	1 11	2 4¾	2 10½	3 4¾
6	1 0	1 6	2 0	2 6	3 0	3 6

10 MAY 57

MARKETING TABLE.

By the STONE.

Beef, Mutton, Veal, Lamb, Pork, &c. at per lb.	1 Stone or 14lb. is		2 Stone or 28lb. is		3 Stone or 42lb. is			4 Stone, or 56lb. is		
d.	*s.*	*d.*	*s.*	*d.*	*l.*	*s.*	*d.*	*l.*	*s.*	*d.*
1	1	2	2	4	0	3	6	0	4	8
1½	1	5½	2	11	0	4	4½	0	5	10
1¾	1	9	3	6	0	5	3	0	7	0
1¾	2	0½	4	1	0	6	1½	0	8	2
2	2	4	4	8	0	7	0	0	9	4
2¼	2	7½	5	3	0	7	10½	0	10	6
2½	2	11	5	10	0	8	9	0	11	8
2¾	3	2½	6	5	0	9	7½	0	12	10
3	3	6	7	0	0	10	6	0	14	0
3¼	3	9½	7	7	0	11	4½	0	15	2
3½	4	1	8	2	0	12	3	0	16	4
3¾	4	4½	8	9	0	13	1½	0	17	6
4	4	8	9	4	0	14	0	0	18	8
4¼	4	11½	9	11	0	14	10½	0	19	10
4½	5	3	10	6	0	15	9	1	1	0
4¾	5	6½	11	1	0	16	7½	1	2	2
5	5	10	11	8	0	17	6	1	3	4
5½	6	1½	12	3	0	18	4½	1	4	6
5½	6	5	12	10	0	19	3	1	5	8
5¾	6	8	13	5	1	0	1½	1	6	10
6	7	0	14	0	1	1	0	1	8	0

A TABLE to caſt up EXPENCES, or WAGES.

Per Year.	Per Month.			Per Week.			Per Day.		
£.	£.	s.	d.	£.	s.	d.	£.	s.	d.
1	0	1	6 3/4	0	0	4 1/2	0	0	0 1/4
2	0	3	0 1/2	0	0	9	0	0	1 1/4
3	0	4	7 1/4	0	1	1 1/2	0	0	2
4	0	6	1 1/2	0	1	6	0	0	2 1/4
5	0	7	8	0	1	11	0	0	3 1/4
6	0	9	2 1/4	0	2	3 1/2	0	0	4
7	0	10	9	0	2	8 1/2	0	0	4 1/4
8	0	12	3 1/4	0	3	0 1/2	0	0	5 1/4
9	0	13	9 1/2	0	3	5	0	0	6
10	0	15	4	0	3	10	0	0	6 1/4
11	0	16	10 1/2	0	4	2 1/4	0	0	7 1/4
12	0	18	5	0	4	7 1/4	0	0	8
13	0	19	11 1/2	0	4	11 1/2	0	0	8 1/4
14	1	1	5 3/4	0	5	4 1/4	0	0	9 1/4
15	1	3	0 1/2	0	5	9	0	0	9 1/4
16	1	4	6 3/4	0	6	1 1/4	0	0	10 1/4
17	1	6	1	0	6	6 1/4	0	0	11 1/4
18	1	7	7 1/4	0	6	10 1/2	0	0	11 1/4
19	1	9	1 1/2	0	7	3 1/2	0	1	0 1/4
20	1	10	8 1/4	0	7	8	0	1	1 1/4
30	2	6	0 1/2	0	11	6	0	1	7 1/4
40	3	1	4 1/2	0	15	4	0	2	2 1/4
50	3	16	8 1/4	0	19	2 1/2	0	2	9
60	4	12	0 1/2	1	3	0 1/2	0	3	3 1/4
70	5	7	4 1/2	1	6	10 1/2	0	3	10
80	6	2	9	1	10	8 1/2	0	4	4 1/2
90	6	18	1	1	14	6 1/2	0	4	11 1/4
100	7	13	5	1	18	4 1/2	0	5	5 1/4
200	15	6	10 1/2	3	16	8 1/2	0	10	11 1/2
300	23	0	3 1/4	5	15	0 1/2	0	16	5 1/4
400	30	13	8 1/2	7	13	5	1	1	11
500	38	7	1 1/2	9	11	9 1/2	1	7	4 1/2
1000	76	14	3	19	3	6 1/2	2	14	9 1/2

Note, In theſe Two Tables, the month is of 28 days.

A TABLE to cast up Expences or Wages by the Day, Week, Month, or Year.

By the Day.		By the Week.			By the Month.			By the Year.		
s.	d.	£.	s.	d.	£.	s.	d.	£.	s.	d.
0	1	0	0	7	0	2	4	1	10	5
0	2	0	1	2	0	4	8	3	0	10
0	3	0	1	9	0	7	0	4	11	3
0	4	0	2	4	0	9	4	6	1	8
0	5	0	2	11	0	11	8	7	12	1
0	6	0	3	6	0	14	0	9	2	6
0	7	0	4	1	0	16	4	10	12	11
0	8	0	4	8	0	18	8	12	3	4
0	9	0	5	3	1	1	0	13	13	9
0	10	0	5	10	1	3	4	15	4	2
0	11	0	6	5	1	5	8	16	14	7
1	0	0	7	0	1	8	0	18	5	0
2	0	0	14	0	2	16	0	36	10	0
3	0	1	1	0	4	4	0	54	15	0
4	0	1	8	0	5	12	0	73	0	0
5	0	1	15	0	7	0	0	91	5	0
6	0	2	2	0	8	8	0	109	10	0
7	0	2	9	0	9	16	0	127	5	0
8	0	2	16	0	11	4	0	146	0	0
9	0	3	3	0	12	12	0	164	5	0
10	0	3	10	0	14	0	0	182	10	0
11	0	3	17	0	15	8	0	200	15	0
12	0	4	4	0	16	16	0	219	0	0
13	0	4	11	0	18	4	0	237	5	0
14	0	4	18	0	19	12	0	255	10	0
15	0	5	5	0	21	0	0	273	15	0
16	0	5	12	0	22	8	0	292	0	0
17	0	5	19	0	23	16	0	310	5	1
18	0	6	6	0	25	4	0	328	10	0
19	0	6	13	0	26	12	0	346	15	0
20	0	7	0	0	28	0	0	365	0	0

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